The Pacini family planted this vineyard circa 1940 on the western foothills of the Mayacamas Mountains in Mendocino County. This beautiful old vineyard is head-pruned. Steele Wines purchased the vineyard in 1998 from the Pacini family. Since then, we have been refurbishing the vineyard and replacing vines in the positions where the old vines have died. The location of the vineyard prevents us from irrigating or frost protecting due to the limited water supply. This provides for the intense flavors and aromas in this low yielding zinfandel.

2012 was a very good growing season with hardly any rain throughout the year and harvest. A beautiful spring and summer were punctuated by late season heat spikes. The heat spikes ripened the grapes with maintaining acid balance. Harvest conditions were ideal and the season produced quality, focused wines.

We keep the temperatures on our fermentations moderate to develop the color and flavors inherent in this wine. We age the Pacini Vineyard Zinfandel in American oak barrels for 12 months, using 25% new barrels. This selection of oak allows us to maximize the fruit component while rounding out the structure of the wine. This wine is known for its spicy and brambly character. The nose has a bacon and a white pepper element, and the palate is full of berries, spice, cola, with a dusty chocolate finish. The wine has great structure, and is well balanced.

We enjoy this wine with roasted meats, BBQ of any kind, rib steak, and a variety of cheeses.

APPELLATION Mendocino County  HARVEST DATES  October 9-21, 2012  ALCOHOL 15.2%  BRIX Average 25.5  FERMENTATION Average 21 days at 88°F  pH 3.75  TA 60g/100mL  BARREL AGING 12 months American Oak; 25% new oak  VINE AGE Avg. 75 years  YIELDS 2-3 tons per acre  RESIDUAL SUGAR 0.03  CASE PRODUCTION 2,000 cases