



STEELE PACINI VINEYARD ZINFANDEL 2012

VINEYARD

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.

SEASON

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.

WINE STYLE & TASTING NOTES

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.

FOOD PAIRINGS

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