

# STEELE CABERNET SAUVIGNON RED HILLS 2012



## VINEYARDS

The Red Hills appellation in Lake County is a new AVA (American Viticultural Area). The iron-rich, red soil of Red Hills is laden with obsidian, a glassy black volcanic rock that glistens in the afternoon sun. Well known Napa Valley grape grower Andy Beckstoffer bought up a piece of the Red Hills AVA, planting it in Cabernet Sauvignon and other Bordeaux varietals with which he is very familiar. We have been receiving clone 6 and clone 37 grapes from Andy since 2002.

## 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 great acid balance. Harvest conditions were ideal and the season produced quality and focused wines.

## WINE STYLE & TASTING NOTES

The grapes are pressed to stainless steel tank and undergo 2-3 week fermentation with an extended maceration to extract every ounce of flavor. This wine is then laid down in a combination of French and French and American hybrid oak barrels to age for a year and a half before bottling. This wine has a rich, fruit-forward elegance. A spicy fruit and berry core backed up by soft tannins makes it a nice glass of wine for casual sipping among friends.

## FOOD PAIRINGS

This Cabernet Sauvignon would go down wonderfully with a spice-rubbed rib eye steak or rack of lamb.

**APPELLATION** Red Hills, Lake County **HARVEST DATES** October 1, 2012 **ALCOHOL** 14.8% **BRIX** Average 26.0 **FERMENTATION** Average 28 days at 86°F **pH** 3.68 **TA** .76/100mL **BARREL AGING** 18 months in French and French/American Hybrid oak; 25% new oak **VARIETAL BREAKDOWN:** 93% Cab Sauv, 4% Merlot, 3% Petit Verdot **VINE AGE** Avg. 13 years **YIELDS** 3-4 tons per acre **CASE PRODUCTION** 2000 cases