VINEYARDS

This Malbec is sourced from the Red Hills Appellation of Lake County. The vineyard was planted in 1999-2000 on well drained slopes of iron rich red soil, remnants of an eruption of Mt. Konocti. An excellent vineyard site above 2000' ft. planted to Bordeaux Varietals, we were one of the first wineries to work with Red Hills Malbec.

SEASON

The 2013 harvest was productive and bountiful. A dry spring followed by a beautifully sunny and warm summer allowed grapes to ripen well. Acid levels were maintained by cool night time temperatures. 2013 is being considered a very good vintage.

WINE STYLES AND TASTING NOTES

Native yeast fermentation, extended macerations, and cooler fermentation temperatures give him as much control as possible with respect to extracting. Aged in French, Hungarian and American Oak (equal parts) although only 15% new) allow the depth of red and black berry fruit, spice, and pleasant earthy complexities to remain focused. At the end of barrel aging small percentages of Merlot, Cabernet Sauvignon and Cabernet Franc, are blended into this Malbec to dial in its balance.

FOOD PAIRING

Extremely versatile food wine, pairs well with most grilled meats and grilled vegetable preparations.

APPENDATION RED HILLS, LAKE COUNTY HARVEST DATES OCTOBER 8TH, 2013 ALCOHOL 14%
BRIX AVERAGE 24.0 FERMENTATION 28 DAYS AT 182 F PH 3.73 TA 0.68G/100ML
BARREL AGING 12 MONTHS IN FRENCH, AMERICAN, AND HUNGARIAN OAK 15% NEW OAK
VINE AGE AVG. 14 YEARS YIELDS 2-3 TONS PER ACRE RESIDUAL SUGAR DRY
CASE PRODUCTION 1000 CASES BLEND 81% MALBEC 9% MERLOT 5% CAB SAUV. 5% CAB FRANC

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