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# SHOOTING STAR CHARDONNAY MENDOCINO 2013

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## VINEYARDS

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We source the fruit for this wine from the Lolonis Vineyard which is located in Redwood Valley. The complex and balanced flavors from Lolonis offer juicy citrus and melon characteristics. We also use this fruit to combine with the other chardonnay vineyards to create our signature Steele Cuvée' Chardonnay.

## SEASON

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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 STYLE & TASTING NOTES

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The wine is barrel fermented using older barrels and these two vineyard lots are aged "sur lie" for 8 months. As with our minimalistic winemaking approach, we use inert gas to rack the wine from barrel to tank to not bruise the intense characters of this wine. This Chardonnay shows citrus and mineral characteristics with a hint of stone fruit flavors and bright acidity.

## FOOD PAIRINGS

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The perfect pairing for this wine would be a poached rockfish drizzled with mornay sauce and lightly buttered seasonal vegetables. Also, try with abalone.



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**APPELLATION** Mendocino County **HARVEST DATES** September 23 and October 10, 2013 **ALCOHOL** 14.5 **BRIX** Average 24.5 **FERMENTATION** Barrel Fermented **pH** 3.48 **TA** .67mg/100mL **BARREL AGING** 8 months in French oak **VINE AGE** Avg. 35 years **YIELDS** 3-4 tons per acre **PRODUCTION** 5000 cases