VINEYARDS

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 Cuvee’ Chardonnay.

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 STYLE & TASTING NOTES

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

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

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