



SHOOTING STAR BLUE FRANC 2012



VINEYARDS

I discovered that there was a significant planting of Lemberger in Washington State's Destiny Ridge, Horse Heaven Hills AVA. The winemakers in Washington loved the variety but universally hated the name as it brings up bad memories of the strong cheese of a similar name. I decided that the wine was worth pursuing and recalled the other name for the varietal in Austria. I chose to call our version Blue Franc.

SEASON

A warm, dry spring and mild winter conditions contributed to quantity and quality grape growing in Washington State. Many winemakers are claiming that 2012 could become a "classic" Washington State vintage.

WINE STYLE & TASTING NOTES

Fermentation takes place in stainless steel tanks and then gets trucked to Lake County for its final aging and preparation before bottling. Unlike other Steele wines, Blue Franc receives very little oak aging. Some liken our Blue Franc, depending on vintage, to Pinot Noir in lighter years and Zinfandel in the riper vintages. Sometimes it is totally akin to a top-flight Gamay from Beaujolais. The wine is clean, crisp, and unpretentious with tons of fruit, including warm berry pie, traces of pepper, almond, cherry and cinnamon. Our Shooting Star Blue Franc has soft tannins, medium body, and is the perfect red wine to enjoy over the summer with any festive occasion.

FOOD PAIRINGS

It is excellent with appetizers, cheeses, hamburgers and pizza. Try the Blue Franc with a toasted sandwich of smoked chicken, grilled onion, and avocado.

APPELLATION Horse Heaven, WA **HARVEST DATES** October 10th, 2012 **ALCOHOL** 13.9% **BRIX** Average 25.0
FERMENTATION Average 16 days at 86°F **pH** 3.74 **TA** .62mg/100mL **VINE AGE** Avg. 35 years **YIELDS** 3-4 tons per acre
PRODUCTION 2000 cases