

STEELE CATFISH VINEYARD ZINFANDEL 2012

VINEYARDS

The vineyard is located on the Bell Hill Road, a part of the Kelseyville Bench of Lake County, just south of Kelseyville. Catfish Vineyard, planted in 1901, is head pruned and stands on its own roots. Steele Wines purchased the vineyard in 2000 and we have been working to rehabilitate the old vines since that time. *Catfish Vineyard Zinfandel*, is actually a field blend of a number of varieties, including small amounts of carignan, alicante bouschet, cabernet sauvignon, petite sirah, and cinsault. Having more than one variety assured the old-time vintners that they would have some grapes to harvest regardless of the spring frosts or autumn storms.

SEASON

2012 was a very good growing season with hardly any rain throughout the growing season 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, focused wines.

WINE STYLE & TASTING NOTES

We utilize warm temperature fermentations on the Steele Catfish Vineyard Zinfandel. This is followed by 12 months aging in hybrid barrels. The hybrid barrels are unique in that they have alternating staves of French and American oak, which balance the unique flavors of this wine. With volcanic soil and wide variety of grapes in the field blend this wine tends toward a more brambly style. The wine provides a mouth full of bright red fruit, and many layers of jam, coffee, and eucalyptus along with good structure and balance.

FOOD PAIRINGS

Enjoy this wine with Cioppino, pasta or red meat in a cream-based sauce. Grilled venison, spice-rubbed leg or rack of lamb, pizza with pesto and sausage are also great companions to this wine.



APPELLATION Kelseyville Bench, Lake County **HARVEST DATES** October 9th, 2012
ALCOHOL 15.2% **BRIX** Average 26 **FERMENTATION** Average 28 days at 86°F **pH** 3.74 **TA** 6.1g/L **BARREL AGING** 12 months in Hybrid barrels; 35% new **VINE** Avg. 75 years **YIELDS** 3 tons per acre **RESIDUAL SUGAR** 22mg/100ml **CASE PRODUCTION** 1,000 cases