

STEELE CABERNET SAUVIGNON RED HILLS 2013



VINEYARDS

The Red Hills appellation in Lake County is a new AVA (American Viticultural Area). The iron-rich, red soil of Red Hills is laden with obsidian, a glassy black volcanic rock that glistens in the afternoon sun. Well known Napa Valley grape grower Andy Beckstoffer bought up a piece of the Red Hills AVA, planting it in Cabernet Sauvignon and other Bordeaux varietals with which he is very familiar. We have been receiving clone 6 and clone 37 grapes from Andy since 2002.

SEASON

2013 was a very good growing season with hardly any rain throughout the year and harvest. A beautiful spring and summer were punctuated by late season heat spikes. Harvest conditions were ideal and the conditions produced quality and focused wines.

WINE STYLE & TASTING NOTES

The grapes are pressed to stainless steel tank and undergo 2-3 week fermentation with an extended maceration to extract every ounce of flavor. This wine is then laid down in a combination of French and French and American hybrid oak barrels to age for a year and a half before bottling. This wine has a rich, fruit-forward elegance. A spicy fruit and berry core backed up by soft tannins makes it a nice glass of wine for casual sipping among friends.

FOOD PAIRINGS

This Cabernet Sauvignon would go down wonderfully with a spice-rubbed rib eye steak or rack of lamb.

APPELLATION Red Hills, Lake County **HARVEST DATES** September 12th, 2013 **ALCOHOL** 14.5% **BRIX** Average 25.5 **FERMENTATION** Average 28 days at 86°F **pH** 3.78 **TA** 6.7g/L **BARREL AGING** 18 months in French and French/American Hybrid oak; 25% new oak **VINE AGE** Avg. 13 years **YIELDS** 3-4 tons per acre **RESIDUAL SUGAR CASE PRODUCTION** 1400 cases