



STEELE PINOT NOIR

SANTA BARBARA 2012



VINEYARDS

Bien Nacido, a nine hundred acre vineyard a few miles east of Santa Maria, is well known for its Chardonnay and Pinot Noir plantings. For years, STEELE has sourced Pinot Noir from this famous site for our vineyard designated "Block N" bottling. For the Santa Barbara label, we pick from Block F, a younger-vine bench land site, and blend it with grapes from the lower elevation Goodchild Vineyard. The interplay between the Bien Nacido's bench land site and the Goodchild's sandy riverside soils make for a wine with great nuances and harmony.

SEASON

2012 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. The heat spikes ripened the grapes with maintaining acid balance. Harvest conditions were ideal and the season produced quality, focused wines.

WINE STYLE & TASTING NOTES

We take a hands-off approach with our pinots beginning with "rollers out" at the crusher, a process where the berries are left virtually intact at destemming. From there, it's largely a kid-glove handling of slow fermentation and long, gentle pressing. Finally, resting the finished wine in oak (30% new French) for about eight months.

The velvety nose yields a strawberry and perfume quality. Dried cherries lead the palate, followed by hints of wild strawberries. Lovely floral notes shine before ending on a spicy note.

FOOD PAIRINGS

Roast pheasant with a cherry and almond chutney, or with creamy polenta with mushrooms and eggplant.

APPELLATION Santa Barbara **HARVEST DATES** October 15th, 2012

ALCOHOL 14.9% **BRIX** Average 24.0 **FERMENTATION** Barrel Fermented **pH** 3.71 **TA** .65g/100mL **BARREL AGING** 8 months in used French oak **VINE AGE** Avg. 20 years
YIELDS 3 tons per acre **CASE PRODUCTION** 1500 cases