

STEELE STYMIE SYRAH 2012

VINEYARDS

The grapes used to craft the Steele Stymie Syrah are sourced from Jacobsen vineyard on Jed's home property in Kelseyville. Jed planted this small vineyard in 2002. It is made up of 6 acres of Syrah and 1 acre of Counoise. A small amount of Syrah fruit also comes from Fiora vineyard in the northeast corner of Clearlake. Don Fiora planted his Syrah vineyard in 1992. Since the first year of production, Don's fruit has been exceptional. Annually, it is typically the first red that we harvest and its consistent quality is something to be recognized.

SEASON

2012 was a very good growing season with hardly any rain throughout the year and harvest. A beautiful spring and summer were followed by harvest conditions that were ideal, producing quality, focused wines.

WINE STYLE & TASTING NOTES

We use special winemaking techniques on the Stymie, including gentle destemming and keep fermentation temperatures below 90 degrees. This wine is aged in oak barrel for 22 months prior to bottling. The concentrated fruit flavors, smoky undertones and lingering finish make this wine enjoyable now, but will continue to improve for another 10 years.

FOOD PAIRINGS

This wine pairs well with braised meats and, strong cheeses.



APPELLATION Lake County **HARVEST DATES** September 29th 2012 **ALCOHOL** 15% **BRIX** Average 25.2 **FERMENTATION** Average 21 days at 88°F **pH** 3.79 **TA** .66g/100mL **BARREL AGING** 22 months in French and American oak 20% new oak **VINE AGE** Avg. 10 years **YIELDS** 3 tons per acre **CASE PRODUCTION** 300 cases