

STEELE CUVÉE CHARDONNAY 2014

VINEYARD

The Santa Maria Valley has a maritime climate with lots of morning fog in the summer and cool evenings. Our grapes come from Bien Nacido Vineyards, located on the benches above the Sisquoc River and from the Goodchild Vineyard about a mile away across the river.

From the Carneros AVA, in the southern part of Sonoma County that borders the San Francisco/San Pablo Bay. Cool winds and morning fog are artifacts of the weather pattern making the region perfect for Chardonnay. The Sangiacomo Family farms 1000 acres of vineyards. We source from their Katerina and El Novillero ranches. And, not too far down the road, we draw from the meticulously farmed vineyards of Durell and Parmelee-Hill.

In Mendocino County, we draw fruit from the Lolonis Family. They have been farming in Redwood Valley since the 1920's, farming organically since the 1950's. Exceptional fruit, year in and year out.

SEASON

The 2014 harvest was productive and bountiful. A dry spring followed by a beautifully sunny and warm summer allowed grapes to ripen well. Acid levels were maintained by cool night time temperatures. 2014 is being considered a very good vintage.

WINE STYLE & TASTING NOTES

With the exception of the Lolonis vineyard fruit (which was stainless steel fermented and then barrel aged for 4 months). Our cuvée is fermented in barrel (20% new) and aged sur-leees for about eight months. Stirring the barrels regularly aids in the completion of malo-lactic fermentation, yielding complexity, depth of flavor and aroma. The Santa Maria vineyards add a tropical fruit character to the wine, flavors and aroma of mango, pineapple, and papaya. The Sonoma vineyards attribute citrus character and acid to the cuvée. The Mendocino vineyard, Lolonis, has a flavor profile that leans toward apples aromas of apple crisp and cinnamon.

FOOD PAIRINGS

Halibut with a white wine burre blanc sauce would complement the complex flavors of the Cuvée Chardonnay nicely.



APPELLATION California **HARVEST DATES** 6 vineyards between September 17th to October 5th **ALCOHOL** 14.5% **BRIX** Average 26.0 **pH** 3.58 **TA** .58g/100mL **BARREL AGING** 8 months in French; 20% new oak **VINE AGE** Avg. 32 years **YIELDS** 3 tons per acre **CASE PRODUCTION** 10,000