VINEYARDS

Aligoté is a variety, which is little known but widely planted, with huge plantings in Eastern Europe, Ukraine, and Moldavia. It is the other white grape in Burgundy, but has always played second fiddle to the noble Chardonnay. The Newhouse family has farmed the land south of Sunnyside Washington for generations. They were some of the first wine grape growers experimenting with different varieties including two acres of Aligoté, planted in the 1970’s.

WINE STYLE & TASTING NOTES

Our Aligoté is barrel fermented, but we use older oak barrels rather than newer oak that we typically use for Chardonnay. The wine is crisp and clean, a wine with a nice balance of fruit and acidity. Flinty, mineral elements mix with a light floral hint on the nose, followed with the suggestion of tart/sweet apple and citrus on the palette, making it a wonderful, versatile food wine.

FOOD PAIRINGS

Aligoté and oysters are always a favorite at Steele Wines especially from the “Oysters and Aligoté” gatherings we’ve had in Alabama, North Carolina and Washington State. Essentially any type shellfish, grilled or raw compliments the flinty characters and bright acidity of this wine.

APPELLATION Washington State  HARVEST DATES  October 12th, 2014  ALCOHOL  14.5%  BRIX  Average 25.5  FERMENTATION  Average 18 days at 52°F  pH 3.55  TA .72mg/100mL  BARREL AGING  10 months in French oak; 0% new oak  VINE AGE  Avg. 35 years  YIELDS 3-4 tons per acre  PRODUCTION  1300 cases