

STEELE PINOT NOIR GOODCHILD VINEYARD 2013



VINEYARDS

We are always interested in seeing what other growers would do with Pinot Noir. Louie Lucas grows Chardonnay for us and had planted a small acreage of Pinot Noir. It is interesting that while Bien Nacido, just across the Sisquoc River, produces deeply colored very concentrated wines; Goodchild tends toward lighter wines with finesse and elegance.

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 season produced quality and focused wines.

WINE STYLE & TASTING NOTES

We use a gentle crusher, one short pump-over per day and cool soak the grapes prior to the onset of fermentation. The wine is aged in French Oak barrels, and spends a minimum of 12 months in barrel before bottling. This vineyard, given its coastal influence, produces a wine with bright strawberry and cherry flavors, balanced with hints of spice and sweet tobacco. Our approach for the Goodchild Pinot Noir has always been to produce a classically-styled pinot with moderate oak, high-tone fruit flavors, a rich nose, juicy palate and long finish.

FOOD PAIRINGS

Grilled salmon is a great traditional pairing for this wine; however it would also pair nicely with a mushroom risotto, or crispy duck pancakes.

APPELLATION Santa Maria Valley, Santa Barbara **HARVEST DATES** October 19th, 2013 **ALCOHOL** 14.5% **BRIX** Average 25
FERMENTATION Average 21 days at 84°F **pH** 3.79 **TA** 5.8g/L
BARREL AGING 12 months in French; 30% new oak **VINE AGE** Avg. 30 years **YIELDS** 3 tons per acre **RESIDUAL SUGAR** 14mg/100ml **CASE PRODUCTION** 190 cases