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# SHOOTING STAR COTE DE COLUMBIA 2014

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## VINEYARDS

Steele Wines founder Jed Steele's love for Washington State is well documented and the former Gonzaga basketball star loves working with fruit from the Horse Heaven Hills AVA. In our 2014 Cote de Columbia, the winemaker's hand has crafted a proprietary blend of immeasurable depth and intensity. Comprised primarily of Blaufrankisch, a grape variety loved for its flavors but little known outside of the state, the Cote de Columbia is a truly unique wine.

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## WINE STYLE & TASTING NOTES

We ferment our Cote de Columbia in stainless steel tanks and age in barrel for approx. 14 months before bottling. Some liken our Cote de Columbia to a rich Pinot Noir or a light Zinfandel. Our goal is to produce a wine which is clean, crisp, and unpretentious with tons of fruit, including warm berry pie, traces of pepper, almond, cherry and cinnamon. Our Shooting Cote de Columbia has soft tannins, medium body, and is the perfect red wine to enjoy year-round and will be the perfect accompaniment to any festive occasion.

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## FOOD PAIRINGS

Our 2014 Cote de Columbia is excellent with cheeses like Raclette or Epoisse, but equally great with grilled meats and burgers. Try it with a toasted sandwich of smoked chicken, grilled onion, and avocado.

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**APPELLATION** Horse Heaven Hills, WA **HARVEST DATES** October 24<sup>th</sup>, 2014 **ALCOHOL** 13.9% **BRIX** Average 24.3 **FERMENTATION** Average 16 days at 86°F **pH** 3.61 **TA** .63mg/100mL **VINE AGE** Avg. 36 years **YIELDS** 3-4 tons per acre **PRODUCTION** 200 cases