



BLACK BUBBLES SPARKLING SYRAH

VINEYARDS

From an idea born in the Land Down Under, we proudly unveil our Black Bubbles. Always on the lookout for something different, Jed Steele's son Quincy discovered the Aussie tradition, sparkling Shiraz, while working at the internationally famous D'Arenburg Winery. The idea of a Northern California version inspired Jed to formulate a unique Syrah blend from some of our finest vineyards in Lake County.

SEASON

Although this is a NV bottling, the majority of Syrah for this wine was harvested last year, which was an almost perfect growing season with the only blip a minor shortage of water from light winter rains. Growing conditions were ideal with bud break and bloom happening normally. Summer temperatures were moderate with minimal heat spikes. Harvest conditions were superb.

WINE STYLE & TASTING NOTES

We ferment the Syrah as usual; warm fermentations in stainless and 8 months aging in barrels. The final Syrah blend was finished here at Steele Wines, using a mix of French and American oak barrels. We then send the wine to a sparkling wine producer to be infused with bubbles. It returns to us as effervescent, crisp and lively Black Bubbles. True Syrah flavors of dark raspberry and blackberry fruit, cedar and spice compliment the excitement of tannins and bubbles in your mouth. At only 1.5% residual sugar this Black Bubbles finishes almost dry.

FOOD PAIRINGS

Our Bubbles are so versatile, try it for dessert with a chocolate mousse topped with raspberries, or as an aperitif with chicken mole taquitos, or even blend it in equal proportions with pineapple juice for the "Black Opal Mimosa" (coined by the Southernmost Hotel, Key West, FL). If you like stout style beer, try mixing Black Bubbles with your favorite ($\frac{3}{4}$ beer, $\frac{1}{4}$ Black Bubbles).

STATS

APPELLATION Lake County **HARVEST DATES** October 10, 2015 **ALCOHOL** 13.4% **BRIX** Average 24.5 **FERMENTATION** Average 14 days at 82°F **pH** 3.78 **TA** .73g/100mL **BARREL AGING** 4 months in French, and American oak; 10% new oak **VINE AGE** Avg. 15 years **YIELDS** 3-4 tons per acre **RESIDUAL SUGAR** 2.4% **PRODUCTION** 500 cases **MSRP** \$15.00

