



**2014 STEELE PINOT NOIR
SANTA BARBARA COUNTY**

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We take a hands-off approach with our pinots using slow fermentation and long, gentle pressing. We then age in oak (30% new French) for about 8 months. The wine has a velvety nose with a strawberry and perfume quality. Dried cherries lead the palate, followed by hints of wild strawberries. Pair with roast pheasant or with creamy polenta with mushrooms and eggplant.



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