



## **2016 STEELE PINOT BLANC**

“Consumers often avoid Pinot Blanc because they are disappointed by the light weight, often innocuous wine made from that grape. Well, if you’ve been one of those, you’ll want to grab this one to know what real Pinot Blanc tastes like. It has remarkable depth and length, with a touch of stone fruit, and superb acidity to keep it fresh. A hint of creaminess just enhances its appeal. There’s not a trace of heaviness or heat.” M.A. 2/6/18



## **2016 STEELE PINOT BLANC**

“Smooth and lush with juicy fruit; rich texture and good acid structure; balanced and long with mellow finesse.”



## **2016 STEELE PINOT BLANC**

Grown on sandy, loam soils, and fermented in older French oak barrels, this is a Pinot Blanc with weight. The wine is aged in older, neutral French oak for just under 4 months. We bottled in the spring to showcase the tropical fruit aromas and butterscotch, peach, and light orange zest flavors. The wine is put through malolactic fermentation for a bit of creaminess on the mid palate. The wine finishes with apple, lemon, caramel and honeycomb.



## **2016 STEELE PINOT BLANC**

“Consumers often avoid Pinot Blanc because they are disappointed by the light weight, often innocuous wine made from that grape. Well, if you’ve been one of those, you’ll want to grab this one to know what real Pinot Blanc tastes like. It has remarkable depth and length, with a touch of stone fruit, and superb acidity to keep it fresh. A hint of creaminess just enhances its appeal. There’s not a trace of heaviness or heat.” M.A. 2/6/18



## **2016 STEELE PINOT BLANC**

“Smooth and lush with juicy fruit; rich texture and good acid structure; balanced and long with mellow finesse.”



## **2016 STEELE PINOT BLANC**

Grown on sandy, loam soils, and fermented in older French oak barrels, this is a Pinot Blanc with weight. The wine is aged in older, neutral French oak for just under 4 months. We bottled in the spring to showcase the tropical fruit aromas and butterscotch, peach, and light orange zest flavors. The wine is put through malolactic fermentation for a bit of creaminess on the mid palate. The wine finishes with apple, lemon, caramel and honeycomb.