2013 CHARDONNAY

VINEYARDS

We source from two vineyards for this wine. Dupratt vineyard sits in the Mendocino Ridge appellation, and the Lolonis vineyard is located in Redwood Valley. Both vineyards are farmed sustainably. The combination of these two vineyard locations shows the breadth of growing regions for Chardonnay in Mendocino. The complex and balanced flavors from the ridge top at Dupratt vineyard are melded with the juicy citrus and melon characters of the Lolonis vineyards.

SEASON

The 2013 harvest was productive and bountiful. A dry spring followed by a beautifully sunny and warm summer allowed grapes to ripen well. Acid levels were maintained by cool night time temperatures. 2013 is being considered a very good vintage.

WINE STYLES AND TASTING NOTES

The wine is barrel fermented using older barrels and these two vineyard lots are aged “sur lie” for 8 months. As with our minimalistic winemaking approach, we use inert gas to rack the wine from barrel to tank to not bruise the intense characters of this wine. Final blending is always the key to balancing this wine perfectly between the two vineyards. This Chardonnay shows citrus and mineral characteristics with a hint of stone fruit flavors and bright acidity.

FOOD PAIRING

Perfectly paired with poached rockfish drizzled with mornay sauce and lightly buttered seasonal vegetables. Also, try with abalone.

APPPELATION MENDOCINO COUNTY HARVEST DATES SEPTEMBER, 28 2013 ALCOHOL 15% BRIX AVERAGE 25.0 FERMENTATION BARREL FERMENTED PH 3.48 TA 0.56G/100ML BARREL AGING 8 MONTHS IN NEUTRAL FRENCH OAK VINE AGE AVG. AVG. 36 YEARS YIELDS 3-4 TONS PER ACRE RESIDUAL SUGAR DRY CASE PRODUCTION 4000 CASES BLEND 77% CHARDONNAY 20% SEMILLION 3% PINOT BLANC

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