



STEELE CABERNET SAUVIGNON 2017

VINEYARDS

The Red Hills appellation in Lake County is a new AVA (American Viticultural Area). The iron-rich, red soil of Red Hills is laden with obsidian, a glassy black volcanic rock that glistens in the afternoon sun. Well known Napa Valley grape grower Andy Beckstoffer bought up a piece of the Red Hills AVA, planting it in Cabernet Sauvignon and other Bordeaux varietals. We have been receiving clone 6 and clone 37 grapes from this vineyard since 2002.

WINE STYLE & TASTING NOTE

The grapes are pressed to stainless steel tank and undergo 2-3 week fermentation with an extended maceration to extract every ounce of flavor. This wine is then laid down in a combination of French and hybrid oak barrels to age for a year and a half. This wine has a rich, fruit-forward elegance. A spicy fruit and berry core backed up by soft tannins makes it a nice glass of wine for casual sipping among friends.

FOOD PAIRINGS

This classic Cabernet Sauvignon will pair wonderfully with any red meat. Try it with a spice-rubbed rib eye steak or rack of lamb.

TECHNICAL NOTES

APPELLATION Red Hills, Lake County, CA ALCOHOL 14.2%
pH 3.78 TA 0.62g/100mL RS 0.35g/L BARREL AGING 18 months in French
and French/American hybrid (30% new) VINE AGE 15 years
YIELDS 3 tons per acre PRODUCTION 3500 cases

ACCOLADES

2017v – 91pts W&S

