



## STEELE 2020 CUVÉE ZINFANDEL

### VINEYARDS

This Zinfandel blend was made with a combination of three different vineyards, highlighting the best of each one. High Valley provides the structure, Red Hills the roundness, and Mendocino County the intensity in fruit aromas.

### WINE STYLE & TASTING NOTE

We keep the temperatures on our fermentations moderate to develop the color and flavors inherent in this wine. Then aged in American oak barrels for 8 months. This wine has an intense fruit of ripe cherry and blueberry, complemented by hints of spice and sweet oak that adds to its complexity. The palate is full of ripe wild berries, and it has round tannin on the finish. This wine is well balanced.

### FOOD PAIRINGS

We recommend you enjoy this wine with BBQ, roast duck, Shannon Ranch Grass-Fed lamb chops, and cheeses such as Parmigiano Reggiano, aged Gouda, or a dry jack.

### TECHNICAL NOTES

APPELLATION 84% Lake County, 16% Mendocino County

ALCOHOL 15.5%

pH 3.75

TA 0.57g/100mL

RS 4.9 g/L

BARREL AGING 8 months in American oak

PRODUCTION 1,963 cases

