



## STEELE 2020 CUVÉE PINOT NOIR

### VINEYARDS

We sourced fruit from Dutton Ranch, Russian River and Entremont Vineyard, Colusa to craft this wine. Looking at the land, one would agree that these grapes grow best in cooler conditions, especially Pinot Noir, to maintain bright fruit. Picking Pinot Noir from different vineyard blocks in the North Coast create complexity. We keep them separated during fermentation and aging to form this beautiful blend.

### WINE STYLE & TASTING NOTE

This blend is a beautiful and consistent expression of Pinot Noir: medium color and the pronounced aroma of Bing cherries and raspberries, combined with a silky, smooth structure, slight earthiness and mild tannin create perfect balance and a delicious, lingering finish.

### FOOD PAIRINGS

We recommend roast pheasant with a cherry and almond chutney, or with creamy polenta with mushrooms and eggplant.

### TECHNICAL NOTES

APPELLATION 60% Sonoma County, 40% Colusa County

ALCOHOL 13.8%

pH 3.77

TA 0.63g/100mL

RS 0.20g/L

BARREL AGING 8 months in French oak

VINE AGE avg. 30 years

YIELDS 3 tons per acre

PRODUCTION 2468 cases

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