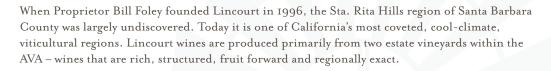


Steel 2023 CHARDONNAY

Sta. Rita Hills



VINTAGE

Vintage 2023 was an overall cooler growing season with moderate rainfall and late budbreak. Proper canopy management coupled with the cooler climate resulted in red wines with great phenolic development and retention, yielding high concentration of color and tannin. Red wines from this vintage are robust and complex with great aging potential. For the white grape varietals, austere fruit expression and bright acidity are the defining characters of the vintage. 2023 will be remembered as one of the most exceptional vintages in recent years.

VINEYARDS & WINEMAKING

The grapes for this wine were hand picked in the cool, early morning hours to retain fruit integrity. After whole cluster pressing, the juice was fermented in stainless steel tanks using a special yeast strain that is ideal for cool-climate Chardonnay. To emphasize freshness, varietal purity and regional character, malolactic fermentation was prevented.

TASTING NOTES

The 2023 Steel Chardonnay opens with aromas of fresh yellow peach and ripe nectarine, with bright, crisp acidity. On the finish, the wine delivers notes candied pineapple and hints of citrus zest. This is the perfect wine to pair with a spring brunch or halibut crudo in a citrus ponzu.

APPELLATION Sta. Rita Hills | VINEYARD Rancho Santa Rosa
COMPOSITION 94% Chardonnay, 6% Grüner Veltliner

HARVEST DATES August 29 -October 4 | AGING stainless steel
ALCOHOL 13.32% | TA 7.44 g/L | pH 3.44

4,700 cases bottled January 25, 2024



