



REFLECTING THE STRENGTH OF NAPA VALLEY

STEELE CANYON CELLARS is the Scotto Family's Napa Valley Winery and barrel aging cave, where winemaker Paul Scotto produces and ages small lots of artisan wine. His new releases are now available, including a Pinot Noir that reflects the strength of Napa Valley.

STEELECANYONCELLARS.COM

2012 NAPA VALLEY CABERNET SAUVIGNON

90% Cabernet Sauvignon and 10% Syrah. This well-balanced combination of dark cherry, licorice and oak spice flavors leads to a soft, layered and lingering finish. Separate lots of Carneros Cabernet Sauvignon and Syrah were cold soaked for 24 hours, fermented on the skins for 26 days and then aged for two years in new and second vintage French and American oak barrels. This enhanced the fruit driven profile, softened the tannins and created a release that is very drinkable now and will pair nicely with lightly seasoned grilled meats, stews and game.

13.0% ALC pH 3.60 TA 6.3 g/L RS 0.75% 6 84586 01202 4



2012 NAPA VALLEY CHARDONNAY

100% Mirrasou clone Chardonnay from the Silverado Trail, hand harvested in 1/2 ton bins and crushed within six hours of harvest. Stainless steel fermented in three separate lots using three yeasts to enhance the complexity, body, flavors and aromas. 20% malolactic fermentation; ten months in a combination of one and two year French oak barrels. This vintage is beautifully balanced with crisp notes of grapefruit, lemon and pomelo, accented by hints of vanilla, coconut and oak barrel butterscotch.

13.5% ALC pH 3.31 TA 7.8 g/L RS 0.2% 6 84586 01203 1

2013 NAPA VALLEY PINOT NOIR

94% Napa Valley Pinot Noir, 6% Napa Valley Syrah. Cranberry, strawberry and spice flavors are enhanced by a light touch of oak and a soft, lingering finish. This Carneros fruit was hand harvested and moved through a long, cool fermentation using Rhone Valley yeast to enhance the bright red fruit flavors. Eight months of aging in new and second vintage French and American oak barrels softened the tannins and balanced the fruit and oak with layers of flavor. Baked salmon, turkey and ham will be ideal partners for this release.

13.0% ALC pH 3.55 TA 5.54 g/L RS 0.5% 6 84586 01204 8



2012 NAPA VALLEY SEMILLON

100% Semillon from the Silverado Trail. Hand harvested on October 3, 2012 at 23.7 brix. Fermented in stainless steel using QA23 yeast; aged in stainless steel and second vintage French oak. Aromas of citrus blossoms, jasmine and fresh herbs, with a crisp, lean mouth feel and a clean finish with red grapefruit, pomelo and delicate oak highlights.

13.5% ALC pH 3.37 TA 6.5 g/L RS 0.2% 6 84586 01206 2