



The Wine Press

Medal Winning Wines from California's Best Family-Owned Wineries.

STEELE WINES
LAKE COUNTY, CALIFORNIA



Steele Wines

One of California's most recognizable winemakers, Jed Steele crafts high-quality, small-lot wines for his name sake winery while promoting Lake County as a premier wine-producing region in California.



Established in 1992 by renowned California winemaker Jed Steele, Steele Wines has grown to become one of the most popular wineries in Northern California's Lake County region. With an extensive range of high-quality, small-lot, vineyard-designated wines made from the finest vineyards in Lake and Mendocino Counties, Steele Wines practices true craftsmanship while constantly experimenting with new varieties and diverse sites.

Jed Steele has been making wine in California for over 50 years and last year celebrated his 28th anniversary of Steele Wines. His winemaking career began back in 1968 at Stony Hill Vineyard in Napa Valley, where he assisted in the cellar before obtaining his master's degree in enology from UC Davis. He went on to become the winemaker and vineyard manager at Edmeades Winery in Mendocino County's Anderson Valley for eight years, and then landed the position that would alter the course of his career forever: Jed became the founding winemaker for Kendall Jackson in Lake County.

While at Kendall Jackson, Jed Steele developed the concept and style of the Kendall Jackson Vintners Reserve Chardonnay - still one of the most popular Chardonnays in the history of California wine today. Jed also grew the winery to over 1 million cases in just nine vintages, but when the environment became too corporate for his liking, Jed stepped aside to start his own brand - Steele Wines.

Steele Wines was born in Lower Lake in California's Lake County. From the beginning, it was always Jed's vision to make a number of different varietal wines in small lots, using minimally invasive winemaking techniques and allowing the vineyard and grape variety to dictate the style. His growth has been slow and steady over the years. In 1996, he expanded the business by purchasing Mt. Konocti Winery in Kelseyville and moved his production to that facility - a place the winery still calls home today.

Currently, Steele Wines produces nearly 40 different wines, most in lots of under 1,000 cases. This reflects Jed's fascination with many different varieties and vineyard sites. The winery also owns five vineyards, leases three additional vineyards, and purchases grapes from select sites from Santa Barbara County to Washington State.

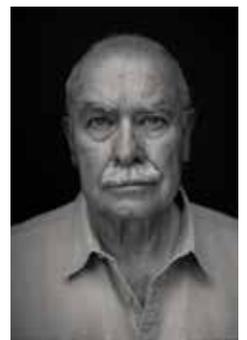
In 2020, Steele Wines was acquired by Shannon Ridge Family of Wines, another family winery in California's Lake County. Jed Steele will assume a supporting role in the winery going forward, still assisting in the production of Steele Wines, but also enjoying retirement at his properties in Lake County, Montana and Florida. Shannon Ridge will strive to continue Jed Steele's legacy and plans to make Steele Winery the go-to destination in Lake County. We hope you enjoy this duo of Steele wines, made by one of California's most recognizable winemakers.

Jed Steele, Winemaker

For Jed Steele, it's all about minimalism when it comes to winemaking. A New Yorker by birth, Jed has been a winemaker for over 50 years, and with that time comes a lot of experience with grape growers and vineyards across the state. Jed has made wine from just about every wine region in California, from Santa Barbara to Mendocino, and everywhere in between. Over the years, he's defined his style as maintaining a light hand in the winemaking to better highlight the aromas and flavors of the high quality fruit, and it has always set his brand apart.

At Steele Wines, Jed uses standard, non-GMO yeasts, natural fermentations and no extra additives or enzymes and during fermentation, he uses gravity flow as much as possible. All of this ensures that he doesn't bruise the wine during its time in the cellar, which helps retain fresh aromas and flavors in the finished wines. From handpicking grapes to gentle processing and bottling, Jed makes sure the grapes are cared for from vineyard to bottle.

Over the years, Jed has influenced and mentored several winemakers in the Lake County region and he continues to garner accolades for his high-quality Lake County wines.



Featured Gold Club Wines



Steele 2016 Pinot Noir

Carneros - Sonoma County

Steele Wines has worked with Pinot Noir from the famed Sangiacomo Vineyards since the winery's first vintage in 1991. Each year, Steele chooses the best lots and produces a wine that best represents that vintage. The 2016 Pinot Noir is a beautiful expression of the varietal with pronounced aromas of Bing cherries and raspberries, combined with a silky, smooth structure, slight earthiness and mild tannins. The result is a perfectly balanced Pinot Noir with a soft, lingering finish. Aged 12 months in oak. 100% Pinot Noir. Enjoy!

90 POINTS - *Wine Enthusiast magazine*



Food Pairing:

COFFEE & SPICE-RUBBED LAMB
WITH COFFEE-VANILLA SAUCE

GoldMedalWineClub.com/Recipes



Steele 2018 Cuvée Chardonnay

Santa Barbara County/Sonoma County/Lake County

The Steele 2018 Cuvée Chardonnay is a unique wine which blends Chardonnay from five different vineyards to produce the quintessential California Chardonnay. Sourcing fruit from Bien Nacido and Goodchild in the Santa Maria Valley, and Sangiacomo, Durell, and Parmelee-Hill vineyards in Sonoma County, plus a touch from Lake County, this wine is balanced, complex, and full of character. The Santa Maria Valley fruit adds a tropical profile with aromas and flavors of mango, pineapple and papaya, while the Sonoma vineyards contribute citrus and fresh acidity to the cuvée. Aged 12 months in French oak. 100% Chardonnay. Enjoy!

90 POINTS - *Wine Enthusiast magazine*



Food Pairing:

SPINACH FETTUCCINE WITH
SEA BASS & LEMONGRASS-
COCONUT CREAM SAUCE

GoldMedalWineClub.com/Recipes

HOW WE CHOOSE OUR WINES:

Gold Medal Wine Club showcases exceptional wines from only the best small wineries of California. Featured wines include those which have earned medals in the top wine-industry competitions or have been highly rated by a respected national wine publication (see goldmedalwineclub.com/resources/wine-ratings). On occasion, we feature wines which are newly released by the winery and which medals and reviews are forthcoming. Each and every selection is a superb wine made in small quantities and with very limited distribution. There are over 4,000 wineries in California producing thousands of different wines. Only wines fitting the above criteria are considered in choosing the featured selections each month.

Add a Plus! Bottle to your next wine delivery

\$18-\$22 per delivery

The Plus! Program automatically adds on one special wine to each regularly scheduled wine delivery, or as often as you like! Plus! wines are all highly-rated, very small production wines with availability too limited for all regular club members to receive. For more information, visit: GoldMedalWineClub.com/plus

**This month's Gold Plus!
Featured Wine:**

**Brick Barn 2017 Grenache
Santa Ynez Valley**

93 Points

- *Wine Enthusiast magazine*

550 Cases Produced





Wine Winyard: Test Your Wine IQ



1. There are so many styles of Chardonnay! Light and delicate, ripe and fruity, and rich and oaky - just to name a few. What are the rules on pairing foods with each style of Chardonnay?

While Chardonnay can enhance many dishes, there are some important don'ts to follow to ensure your wine isn't destroyed by the food it's served with. In general, DON'T pair Chardonnay with aggressively seasoned food (avoid super spicy dishes), bitter foods (bitter greens, vegetables, and spices like turmeric), acidic foods (raw tomatoes, olives, and tangy vinaigrettes), or pungent cheeses (avoid aged goat and sheep's cheeses). Also, serving Chardonnay too cold can dull it's pairing potential. Crisp, delicate Chardonnays pair best with lighter dishes like baked fish or poultry with butter and herbs. Ripe, fruity Chardonnays pair best with richer foods like creamy pastas or lighter proteins with fruit, and rich, oaky Chardonnays pair best with foods that have toasty flavors - think toasted nuts, pastry crust, and grilled or smoked fish and poultry. For all Chardonnays, creamy, mild cheeses (Brie or Fontina), risottos and cream-enhanced soups, sauces and pastas are all good food pairing choices.



2. What does a secondary fermentation (malolactic) do for Chardonnay?

Malolactic fermentation is a process in winemaking that converts malic acid to lactic acid. It is a standard process for all red wines, but it is a stylistic choice for white wines - most commonly for Chardonnay. This secondary fermentation tends to create a rounder, fuller mouthfeel and buttery flavors in Chardonnay. Chardonnays that do not go through malolactic will retain their leaner style, tart acidity and fresh green apple flavors. Some winemakers even opt to combine methods to find a happy medium in the finished product.



3. Why are there different toasting levels of oak barrels?

Oak barrels are sold at different levels of toasting so winemakers can achieve the flavors, texture and aromatics desired in the finished wine. Heavily toasted oak imparts bolder aromas like coffee and chocolate, while medium toasted barrels contribute mellower scents like allspice, dulce de leche, toasted bread and vanilla. Lightly toasted barrels can be great for white wines and Pinot Noirs because they add oak tannin for an enriched mouthfeel without having an overwhelming oak character.



Gold Medal Wine Store



INSTANT Membership Rewards Pricing*

Save 17% to 43% off Winery Retail Prices

STEELE	Winery Retail Price	Gold Medal Membership Rewards Pricing*			
		2+ btls.	6+ btls.	12+ btls.	
2016 Pinot Noir, Carneros - Sonoma County	\$30.00 /btl.	2-Bottle Members:	\$25.00	\$23.33	\$22.50
		4-Bottle Members:	\$25.00	\$22.50	\$21.25
2018 Cuvée Chardonnay, Sonoma/Santa Barbara/Lake County	\$30.00 /btl.	2-Bottle Members:	\$21.00	\$19.33	\$18.50
		4-Bottle Members:	\$21.00	\$18.50	\$17.25

*Effective per bottle prices after Membership Rewards discount is applied at checkout.

Shipping and tax (if applicable) not included in above prices. Membership Rewards does not apply to Sale or Special-Offer Wines.