

EBERLE WINERY

2022 EBERLE SYRAH, ESTRELLA CLONE

THE FIRST TO PRODUCE A 100% SYRAH VARIETAL WINE IN THE U.S.

Gary Eberle secured the bud wood from U.C. Davis, originally propagated from Chapoutier's plantings in Tain-l'Hermitage, France. Syrah was not widely known in the U.S. then, so Gary asked his professors if he could take some cuttings to propagate in Paso Robles, and they said yes. He planted twenty acres of this clone on his first winery vineyard, the Estrella River Winery. He named it the "Estrella" Clone for this reason. Gary became the first winemaker to produce a 100% Syrah varietal wine in the U.S. in 1978.

WINEMAKER NOTES

The 2022 vintage had a string of extreme heat waves throughout the summer, coupled with ongoing drought conditions leading to an early harvest. By the end of August, it seemed all the fruit was ripe and ready to harvest. We had to make careful decisions about what needed to come in first and what could be left to hang on the vine. Overall, while yields were lighter than normal, the quality of the grapes was ideal for winemaking. The 2022 vintage has surprised us with big aromatics, concentrated flavors, and ample tannins.

The fruit was hand-picked in the early morning and immediately transferred to the winery, where it was carefully sorted and destemmed. A small amount of the fruit was left in the whole cluster and pumped into a tank for a three-day cold soak to extract color and aromatics. After a few days of natural ferment, it was inoculated with (Eberle's secret). The must was co-fermented with 3% Viognier, adding to the floral aromas and increasing the violet intensity. The wine was transferred to French, Hungarian, and American oak barrels for 15 months.

WINE DESCRIPTION AND FOOD PAIRING

Blueberry, blackberry, and plum, with hints of white pepper, sweet tobacco, and smoked bacon. This well-balanced wine has a mouth-coating grip and moderate tannins, making it a perfect companion to grilled or braised meats, including beef, duck with plum sauce, and pork ribs.

APPELLATION Paso Robles

ACIDITY/PH 6.5 g/l / 3.7

ALCOHOL 14.3%

BRIX AT HARVEST °25

CASES PRODUCED 1400



Award Winning ~ Classic ~ Cave-Aged ~ Hand-Crafted

Eberle Winery | P.O. Box 2459, Paso Robles, CA 93447 | 805.238.9607 | www.eberlewinery.com