

# EBERLE

## NEWSLETTER

*Vol. 1 • Issue 13 Winter/Spring 2011*



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## Wine Institute 2010 Harvest



**SAN FRANCISCO** – The challenging 2010 California wine grape harvest is in and owners and winemakers are relieved and enthusiastic about the quality. A wet spring followed by a late start and long, cool growing season ending with a heat spike allowed grapes to reach maturity, with several regions reporting slightly lower sugars, higher acids and deep colors and flavors. The season was a balancing act with some winegrowers trimming fruit or pulling leaves to assure full fruit maturity. Regions reported lower to normal yields. The good news is that

what was brought in displays remarkable quality throughout the state with several vintners predicting a more restrained, elegant style of wine.

The crop is forecast at 3.3 million tons, down 6 percent from the August forecast, and down 12 percent from last year, according to the California Department of Food and Agriculture crop forecast published the first week of October.

“Consumers across the U.S. and in 125 countries enjoy our California wines,” said Robert P. (Bobby) Koch, president and CEO of Wine Institute. “The 2010 vintage promises to deliver the consistent quality, sustainability and diverse offerings that they have come to know and expect from our great state.”!



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# Awards and Accolades



## WINEENTHUSIAST

Editors' Choice, 92 points, 2008 VS Cab Wine Enthusiast Magazine Buying Guide 2010

# 92 POINTS

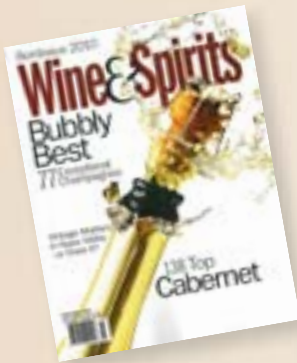
Eberle 2008 Vineyard Selection Cabernet Sauvignon (Paso Robles); \$19.

*This is a beautiful Cabernet to drink now with a good steak. It's rich and complex in blackberry and black currant flavors, and is very dry, with lingering acidity. The tannins are thick but fine. The best Cabernet from Eberle in memory. Drink now. Editors' Choice.*

*Also, for wine enthusiast*

86 points, Eberle Steinbeck Syrah, \$21

*Wine Enthusiast Magazine Buying Guide Dec 2010*



90 points/Best Buy, 2007 Cabernet Sauvignon/Syrah \$29

*Wine and Spirits, December 2010 issue*

## 2010 SOMMELIER CHALLENGE *Robert Whitley*

Eberle Winery

- Gold 2008 Barbera Paso Robles \$26.00
- Gold 2007 Cabernet Sauvignon, Estate Paso Robles \$34.00
- Silver 2008 Sangiovese Paso Robles \$23.00
- Gold 2008 Zinfandel Paso Robles \$24.00
- Gold 2009 Viognier, Mill Road Vineyard Paso Robles \$21.00

First Place, 2009 Mill Road Viognier \$21 Very Highly Recommended

*California Grapevine December 2010-January 2011*



# What's Happening



*(Top Left) Gary and Marcy Eberle and their daughter Katie DeGarimore spend an afternoon tailgating with the Nittany Lion at Penn State. (Top Right) A farmer sells his fruits and vegetables in a canal in Venice. This was one of the cities we visited during our 2010 Azamara cruise. (Bottom Right) Gary Eberle and Abe Flory pour wine at the annual Paso Robles Rotary Old Timer's Luncheon. (Middle) Author of Sideways and the upcoming Vertical(which includes experiences in Paso Robles) Rex Pickett will visit Eberle Winery on February 6th from 2-5pm (Bottom Left) Tasting Room Manager Leslie Walczak and Sue Kennedy make sure the tree is perfect for the holidays.*

## On the Road:

February 7, 2011

Paso Robles Wine Country Alliance  
Grand Tasting  
Scottsdale, AZ  
[www.pasowine.com](http://www.pasowine.com)

February 20, 2011

Paso Robles Rhone Rangers Experience  
Vina Robles Winery & Event Center  
Paso Robles  
[www.rhonerangers.org](http://www.rhonerangers.org)

February 28, 2011

Paso Robles Wine Country Alliance  
Grand Tasting  
Los Angeles, CA  
[www.pasowine.com](http://www.pasowine.com)

March 23-26, 2011

High Museum Wine Auction  
Atlanta, GA  
[www.atlanta-wineauction.org](http://www.atlanta-wineauction.org)

April 4, 2011

California Wine Fair  
Toronto, Canada  
[www.calwine.ca](http://www.calwine.ca)

## ***Celebrate Esprit du Vin, the “Spirit of Wine”***

WITH THE WINERIES OF HIGHWAY 46 EAST | JANUARY 14-17, 2011

Come gather for an amazing weekend celebrating the collective spirit and enthusiasm of the Wineries of Highway 46 East in Paso Robles. The 9th annual Esprit du Vin event weekend is scheduled for January 14 - 17, 2011.

This exciting weekend consists of special events at each participating winery Friday through Monday, a grand event at Vina Robles with all eleven wineries and their hospitality partners Saturday evening, and a complementary “Wineries of Highway 46 East” tasting passport to be used all weekend long.

For reservations and information, log onto [www.pasorobleswinerieseast.com](http://www.pasorobleswinerieseast.com) or contact Brown Paper Tickets at 1-800-838-3006 or order online at [www.brownpapertickets.com](http://www.brownpapertickets.com). You can also purchase tickets by phoning Vina Robles Winery at 805-227-4812.



## ***Celebrate Zin Fest 2011 “The Big Easy” style!***

Join Gary Eberle and the rest of the partiers (known as employees) as we celebrate all things “Zin” during the 19th annual Zinfandel Festival in Paso Robles. Mardi Gras may be over, but New Orleans is Gary’s favorite city so we’re going to “Laissez les bon temps rouler” and Let the Good Times Roll! Tasting Room hours 10am-6pm. [www.EberleWinery.com](http://www.EberleWinery.com).

**Friday, March 18, 2011 -Winemaker Dinner** | Jim Burke, James on 8th, Philadelphia, PA

**Saturday, March 19, 2011**

Visit Eberle Winery for complimentary wine tasting, cave tours, and gumbo to go with your zin! Take advantage of special sales in the tasting room, sample new releases, and find out why Eberle is always one of the highest award winning wineries in the U.S.A.

**Sunday, March 20, 2011**

The celebration continues at Eberle Winery with complimentary wine tasting, cave tours, and sales in the Tasting Room. Gary Eberle will be here to sign your bottles of wine.

## ***Paso Robles 29th Annual Wine Festival***

Save the date for the 29th Annual Paso Robles Wine Festival May 20 - 22, 2011. There is sure to be plenty of crisp whites, bold reds and farm to table cuisine to satisfy what your palate desires. Visit [www.pasowine.com](http://www.pasowine.com).

**At Eberle Winery:**

**Friday, May 20, 2011 -Winemaker Dinner** | Chef Charles Paladin-Wayne, Central Coast, CA

**Saturday, May 21, 2011**

Can we fit Gary into some lederhosen? He’s half Polish and half German, so why not celebrate the Eberle heritage with Oktoberfest in May? We’ll be there to barbecue and do all things German during Wine Fest 2011. Tasting Room hours 10am-6pm. Eberle Winery is located at 3810 Highway 46 East in Paso Robles, CA. 805-238-9607. [www.eberlewinery.com](http://www.eberlewinery.com).

**Sunday, May 22, 2011**

Take advantage of the special sales in the tasting room, complimentary wine tasting and cave tours. Voted one of the top wineries in Paso Robles. We hope to see you for Wine Fest 2011!

# 2011 Eberle Winery Guest Chef



Food & Wine  
"Best New Chef"  
Jim Burke joins us  
from Philadelphia,  
PA for Zin Fest  
2011.

PA. Voted one of *Food & Wine Magazine's* coveted "Best New Chefs" for 2008, listed later as one of the magazine's Best Restaurant Dishes, winner of the Best of Philly award and rated a Top 50 Philadelphia Restaurant by *Philly Magazine*, we can't wait to see what Chef Burke dreams up for Zinfandel Festival in the caves. To learn more about JAMES on 8th check out their website at [www.jameson8th.com](http://www.jameson8th.com). Then make sure to make your reservation for a winemaker dinner that is 'zinfually' delicious!

## Saturday, February 12, 2011 – Black Tie Valentines Dinner in the Caves

*Chef William Carter, Playboy Mansion, Los Angeles, CA*

Eberle Winery welcomes good friend (and Executive Chef of Playboy Mansion West) William Carter to our Black Tie Valentines Dinner. Experience the romance of the candlelit caves while feasting on a meal prepared by one of the finest chefs in the country. Chef Carter is extremely talented in creating unique menus to pair with the flavors of Eberle wines... and since he comes from the Playboy Mansion, Chef Carter also knows how to turn up the heat when it comes to romantic dinners. Bring your sweetheart, have some fun, and enjoy a Valentine's Day dinner you won't soon forget!

## Friday, March 18, 2011 – Zin Fest Winemaker Dinner in the Caves

*Jim Burke, James on 8th, Philadelphia, PA*

We don't know if it's Gary's good looks or Marcy's perseverance, but somehow we continue to bribe some of the best chefs in the country to become Guest Chefs at Eberle Winery. Zin Fest will be no different. We are pleased to welcome, for the first time, Chef Jim Burke of JAMES on 8th in Philadelphia,

## Friday, May 20, 2011 – Wine Festival Winemaker Dinner in the Caves

*Chef Charles Paladin-Wayne, Central Coast, CA*

It is with great joy that Eberle Winery welcomes one of the most sought after chefs on the Central Coast to create our 2011 Wine Festival dinner in the caves. Chef Charlie has more than 35 years in the restaurant/hospitality business and has created hundreds of winemaker dinners for local clients. Chef Charlie's experience traveling the world and working with more than a dozen cuisines gives him the flexibility to create unique, diverse and elegant courses to match our wines. Get ready for a great night and join us for dinner in the caves!

## Friday, October 21, 2011 – Harvest Festival Winemaker Dinner in the Caves

*Cindy Hutson and Delius Shirley, Ortanique, Florida and Cayman Islands*

Chef Cindy Hutson's Ortanique, *Cuisine of the Sun*, restaurants are located in Miami, Florida and the Cayman Islands. Recipient of the esteemed 5-Star Diamond Award, Ortanique has also been awarded as one of the city's best restaurants in Miami. Chef Hutson has been

# ***Dinner Series and Special Events***

invited to share her talents at the South Beach Wine and Food Festival as well as the James Beard House in NYC and has been featured as a guest chef on the Today Show on NBC. Chef Hutson says her goal is to include all five senses in the dining experience, and after Gary Eberle ate at her restaurant, he can attest this will be a fabulous meal from an outstanding chef! We are honored to have Cindy and her partner Delius return to Eberle Winery for Harvest Fest and one of our most anticipated dinners of the year.

**Saturday, December 3, 2011 –  
Black Tie Holiday in the Caves**  
*Chef to be announced*

## **Eberle Winemaker Dinners**

**\$150/person | \$120/Cellar Club Members**

Contact Sheri Kennedy at 805-238-9607 or email [dinner@eberlewinery.com](mailto:dinner@eberlewinery.com) for reservations. Or visit [www.eberlewinery.com](http://www.eberlewinery.com).



# New Releases and Rare Wines

## 2007 Eberle Vintage Port

The second vintage port ever released from Eberle Winery is now available for purchase. Only 258 cases of the 2007 Port were produced. Aged in cognac barrels from France in our underground caves, this Port will sell out quickly. Only produced every 4 years, it is ripe with rich plum, raisin, brandied fruit and notes of nutty caramel. Perfectly paired with blue cheese or dark chocolate. \$60.

## Love and Kisses

It took some doing, but after 10 years we coaxed Gary out of the office and back into the cellar to create this masterpiece 100% Cabernet Sauvignon, he calls "Love and Kisses."

From the Pioneer of Paso Robles, Gary proves he knows what he's doing when it comes to making a killer Cab. The '07 vintage was perfect for him to spotlight his talent and the result is nothing short of spectacular. Only 350 cases were made of this wine, and when it's gone—it's gone. A great Valentines gift!

\$125/bottle.

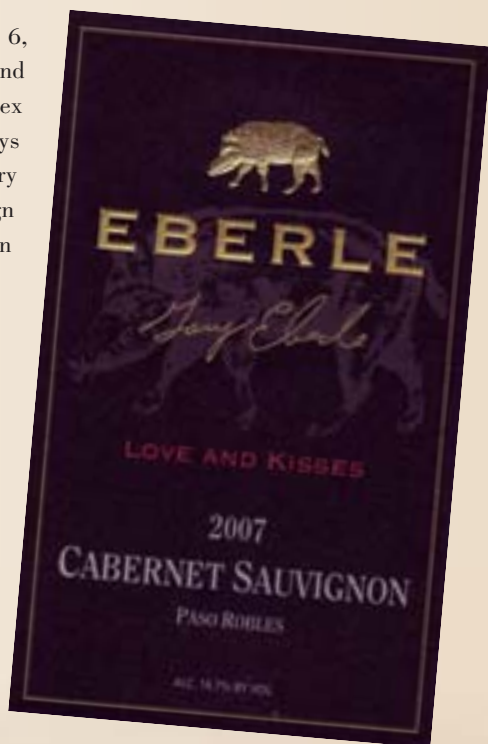
Join us Sunday, February 6, 2011 as we release the Love and Kisses and welcome author Rex Pickett (of the books *Sideways* and *Vertical*) to Eberle Winery 2-5pm. Gary will be here to sign bottles and Rex Pickett will sign books at this special event.

## More New Releases:

2008 Eberle Zinfandel \$24

2009 Eberle Barbera \$26

*Please check our website at [www.eberlewinery.com](http://www.eberlewinery.com) for updated release information.*







## ***2011 Eberle Cellar Club Events***

### **Save These Dates for Future Will Call Parties**

Come along and enjoy the latest released wines, along with the wines you will receive in your shipments. All Wine Club members are welcome to attend these parties, whether you have wine to collect or not. So come along and join in the fun, we would love to see you in the tasting room, and also introduce you to some of our new staff members.

As usual our event staff, Jan & Oralia, will be cooking up some of those great appetizers we have come to enjoy in the past. Don't forget to RSVP by the Wednesday prior to the party, to ensure we have plenty of food for everyone.

Friday, January 21, 2011 5 to 6.30 pm

Friday, April 15, 2011 5 to 6.30 pm

Friday, July 15, 2011 6 to 7.30 pm

Contact Garry De Rose: [members@eberlewinery.com](mailto:members@eberlewinery.com) or 805-238-9607 ext 204

# Eberle Winery's Cellar Club

*Treat yourself to exclusive, medal-winning vintages and have Eberle wines delivered to your door!*

## CLUBS

Quarterly – four shipments a year  
(January, April, July and October)

2 bottles • 6 bottles • 12 bottles

**Bi-Annual – two shipments a year**

*(May and September)*

6 bottles • 12 bottles

**Rare and Reserve – two shipments a year**

*(June and November)*

Must be an existing cellar club member to be added to wait list.

## MEMBERSHIP BENEFITS

- Includes pre-releases and limited production wines
- 20% discount on all wine purchases and tasting room merchandise
- 20% discount on all monthly Guest Chef Winemaker Dinners – This discount applies to your guests of Wine Club Members as well.
- Special members only events
- Private VIP cave tours and reserved seating on the deck (advanced booking required)
- Access to the very limited Rare and Reserve Club

Mark your calendars for the Eberle Winery Will Call parties. Taste our newest Cellar Club releases and enjoy the camaraderie of your fellow club members. Food and wine pairings will be made for each shipment. Please note, Will Call parties will be hosted on Friday evenings in 2010.



**As a California winery, we can legally ship to the following states:**

AK, CA, CO, CT, DC, FL, IA, ID, IL, ME, MI, MN, MO, NC, ND, NH, NM, NV, NY, OH, OR, TX, VA, WA, WI, & WY

For information on new direct shipment states, please contact us at Eberle Winery. Some states may require consumers to report sales tax. Please check [www.wineinstitute.org](http://www.wineinstitute.org) or visit our website at [www.eberlewinery.com](http://www.eberlewinery.com).



**EBERLE**

3810 Highway 46 East  
P.O. BOX 2459  
Paso Robles, CA 93447

## TASTING ROOM

Winter Hours: 10 a.m. to 5 p.m.

Summer Hours: 10 a.m. to 6 p.m.

Located on Highway 46 East, 3-5 miles east of Paso Robles and Highway 101

Telephone: 805.238.9607

Fax: 805.237.0344

[www.EberleWinery.com](http://www.EberleWinery.com)



Inset map not to scale

*If you would prefer to have your newsletter emailed to you, please contact Marcy Eberle at [marcy@eberlewinery.com](mailto:marcy@eberlewinery.com)*

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