

2007

SANGIOVESE



TECHNICAL NOTES

VARIETY: SANGIOVESE
APPELLATION: PASO ROBLES
VINEYARDS: 49% WINE BUSH
 31% HIDDEN VALLEY
 20% FILIPPONI & THOMPSON
ALCOHOL: 15.5%
ACIDITY: 0.71
PH: 3.35
RESIDUAL SUGAR: <0.05%
BRIX AT HARVEST: 27.2°
DATE BOTTLED: 01.15.09
CASES PRODUCED: 965
RETAIL PRICE: \$22.00



HARVEST CONDITIONS

The 2007 growing season while unique, has turned out to be an exceptional vintage for the Paso Robles wine growing region. Below average rainfall in the winter with warmer than normal temps encouraged an early bud break in the spring. Warm days and cool nights throughout summer brought early season varietals in at normal harvest times. However, a drop in temperature in late September delayed harvest for mid to late season varietals, increasing hang time and allowing fruit to come to the perfect flavor maturity. Overall, while crop yields were lighter for 2007, the result was a well-balanced, high quality vintage that displays concentrated fruit, intense flavor profiles and vivid color extraction.

FERMENTATION

After de-stemming and crushing the fruit, the resulting juice and grapes were transferred to stainless steel tanks. In order to obtain maximum extraction, the juice was pumped over two times a day during primary fermentation. Following completion of primary fermentation, the wine was pressed and gravity fed to 100% French oak barrels (15% new) for eighteen months of aging in the caves.

FOOD PAIRINGS

Eberle's Sangiovese is a delight on its own, but its' refined characteristics shine when paired with an appetizer of fresh bruschetta, an entrée of risotto, a delicious Italian thin crust pizza with tomato sauce or even spaghetti Bolognese.

WINE DESCRIPTION

Eberle's limited production Sangiovese will please any Chianti fan. This medium bodied, moderate tannin wine exhibits hints of ripe cherry and cola on the nose supported by flavors of raspberry and hints of anise. A true salute, to Tuscany!

