

2008

EBERLE WINERY
BARBERA



TECHNICAL NOTES

VARIETY: BARBERA

APPELLATION: PASO ROBLES

VINEYARD: 46% STEINBECK, 33% KOKOPELLI,
21% CHRISTIAN-LAZO

BARREL AGING: 16 MONTHS, AMERICAN OAK
FRENCH COOPERED BARRELS (25% NEW)

ALCOHOL: 13.5%

ACIDITY: 0.64

PH: 3.53

BRIX AT HARVEST: 25.6°

DATE HARVESTED: 11.03.08

CASES PRODUCED: 811

RETAIL PRICE: \$26.00



HARVEST CONDITIONS

The 2008 growing season was challenging to say the least. A cool and relatively dry winter led to bud break in mid-March. An unexpected frost in late spring followed by high winds caused “shatter” resulting in smaller berries and lighter yields. Warm temperatures during the summer with cool evenings brought along veraison at the normally expected time frame of mid-July. However, the latter part of September and early October brought cooler than normal conditions, slowing down ripening of the berries, while allowing more hang time on the vines. The 2008 growing season was a challenging to say the least, but the result of this vintage are wines that display well developed flavor profiles with balanced acidity.

FERMENTATION

After hand-picking the fruit, it was de-stemmed, crushed and then transferred to stainless steel tanks. A TC73 yeast from Spain was then added to the must to start primary fermentation. (Our winemaker has discovered that this particular yeast is instrumental in developing the volatile esters that express the fruit aromas in the nose.) A portion of the juice was then drawn off to increase the cap to juice ratio for maximum flavor and color extraction. Once primary fermentation was completed, the wine was pressed and gravity fed into 100% American oak French coopered barrels (25% New) for sixteen months of aging in the caves.

FOOD PAIRINGS

Eberle's Barbera is one of our most food friendly wines. It's soft tannins, bright fruit and balanced acidity make it a perfect complement to almost any tomato based pasta dish such as lasagna, spaghetti with shrimp and scallop tomato sauce, or a penne with a Bolognese meat sauce. If you like to cook and up for an adventure pair this with Gary Eberle's Seafood and Sausage Paella.

WINE DESCRIPTION

Barbera is a Northern Italian varietal found mainly in the Piedmont region of Italy. Each year the Eberle Barbera is the most anticipated new release and a favorite in the Tasting Room, as well as with our Wine Club members. This medium bodied red wine is ruby red in color with soft tannins and a balanced acidity. Rich fruit flavors of ripe raspberry, juicy black cherry, vanilla and hints of baking spices make this an easy drinking red wine that your palate will savor.

EBERLE WINERY P.O. Box 2459 Paso Robles, California 93447
Ph: 805.238.9607 F: 805.237.0344 www.eberlewinery.com



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