

# 2009

## STEINBECK VINEYARD

## SYRAH



### TECHNICAL NOTES

VARIETY: SYRAH  
APPELLATION: PASO ROBLES  
VINEYARD: STEINBECK  
ALCOHOL: 14.6%  
ACIDITY: 0.71  
PH: 3.85  
RESIDUAL SUGAR: <0.06%  
BRIX AT HARVEST: 25.2°  
DATE BOTTLED: 01.17.11  
CASES PRODUCED: 1169  
RETAIL PRICE: \$21.00



### HISTORY OF GARY EBERLE & SYRAH IN THE U.S.

Syrah was not yet widely available in the U.S. during the early 1970's, with U.C. Davis having the only source in their "motherblock." Noting that the true French Syrah cuttings produced remarkable wines in Australia, Eberle decided to introduce the world of Rhône to California winemaking. By securing the U.C. Davis budwood that was originally obtained from Chapoutier's plantings in Tain Hermitage, Eberle introduced the clone of Syrah to California in 1975 when he planted twenty acres and in 1978 was the first winemaker to produce a 100% Syrah wine.

### HARVEST CONDITIONS

A cold, dry winter led to a normal bud-break in March, with bloom and fruit set following shortly thereafter. During the summer, tight clusters formed with small and even berry size. Canopy development was ample, protecting the clusters from sunburn throughout the summer season. A heat spike in early September brought the fruit into perfect ripeness, readying the clusters for harvest. The 2009 vintage is the result of a stellar growing and ripening season. These wines are remarkably well-balanced, displaying concentrated fruit, intense flavor profiles and vivid color extraction. One of the best vintages from the Paso Robles Appellation yet!

### FERMENTATION

The fruit was crushed, de-stemmed then transferred to stainless steel tanks for primary fermentation and pumped over twice a day. After fermentation, half of the wine was transferred to American oak barrels and the other half to French oak barrels (12% new oak on both). After eighteen months of aging in the caves, the wine was transferred to stainless steel tanks and then bottled.

### WINE DESCRIPTION

The 2009 vintage shows the restraint of an "Old World" style Syrah, earthy and spicy, combined with "New World" fruit characteristics. This full bodied wine has firm upfront tannins with aromas of blueberry and baking spices. The palate is filled with rich dark blackberry fruit, hints of smoky oak, black pepper and coffee..

EBERLE WINERY P.O. BOX 2459 PASO ROBLES, CALIFORNIA 93447  
PH: 805.238.9607 F: 805.237.0344 WWW.EBERLEWINERY.COM

