

2010

SYRAH ROSÉ

'STEINBECK VINEYARD'



TECHNICAL NOTES

VARIETY: SYRAH

APPELLATION: PASO ROBLES

VINEYARD: STEINBECK VINEYARD

ALCOHOL: 14.5%

ACIDITY: 0.22

PH: 3.86

RESIDUAL SUGAR: <0.24 %

BRIX AT HARVEST: 25.4°

DATE HARVESTED: 10.02.10

CASES PRODUCED: 375

RETAIL PRICE: \$18.00



GROWING SEASON

2010 was an exceptionally challenging harvest both physically and mentally, but the results were well worth the struggle. While the growing season was fairly normal, unusually cool summer temperatures made for a longer and later harvest, requiring patience for grapes to come into their ultimate ripeness in the fall. The extended hang time of fruit on the vine has produced a vintage that has great varietal expression. The 2010 vintage is gearing up to be one of the most exquisite and complex vintages in California's history.

FERMENTATION

The fruit was crushed, de-stemmed, and transferred to a stainless steel tank where it was allowed to cold soak for thirty-six hours on the Syrah skins. A small portion of the juice was drawn off and aged on Viognier lees to add floral aromas. Clean juice was then bled off the skins and the wine was transferred to a separate stainless steel tank where it was inoculated then immediately transferred to neutral French oak barrels to begin primary fermentation.

FOOD PAIRINGS

Eberle's dry Syrah Rosé is a standout wine to pair with a diverse selection of foods. An ideal choice for a summer picnic of appetizers like prosciutto wrapped melon, baked goat cheese, deviled eggs and smoked salmon. This festive wine is also perfect for the holidays whether Thanksgiving or Easter celebrations, try it with grilled pork tenderloin, a baked ham or an oven roasted turkey.

WINE DESCRIPTION

The Syrah Rosé will please and surprise any wine lover! Refreshing and crisp, this Rosé has aromas of dried orange with ripe strawberry, hints of apple and raspberry that fill the palate followed by a spicy dry finish.

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