

EBERLE WINERY

2014 ZINFANDEL

The 2014 growing season started with a very dry and mild winter, leading to an early spring and bud break in mid-March. Warm weather continued throughout spring leading into a hot and dry summer. Another year of scant rain and mild temperatures brought vines into early fruition with harvest beginning in mid-August. Yields were lower as clusters formed smaller berries, but the fruit came into the perfect ripeness and harvest was fast and furious. The results of the 2014 vintage is a wine that is full bodied with intense fruit flavors and good color extraction.

FERMENTATION

Each vineyard lot was hand-picked and immediately brought into the winery where the grapes were de-stemmed, transferred to separate stainless steel tanks and allowed to settle for twenty-four hours before adding yeast. During primary fermentation, the juice was pumped over twice daily for twelve days to extract color and flavor. The wine was then inoculated to initiate and complete full malolactic fermentation before it was transferred to American oak barrels (20% new) and allowed to age for sixteen months in the caves.

WINE DESCRIPTION

The Eberle 2014 Zinfandel showcases three of Paso Robles finest Zinfandel vineyards: the reputable Steinbeck, Wine-Bush and Cocavin Vineyards. Together, the fruit from these three vineyards results in a Zinfandel that is rich in fruit, yet shows structure and balance. The palate and nose is filled with blackberry and ripe strawberry with a hint sarsaparilla and a touch of sweet toasted oak.

FOOD PAIRINGS

Grilled pork and beef will pair perfectly with this wine. Our favorite barbecue pairing is Gary's St. Louis pork spare ribs with his special seasoning – salt and pepper. This well balanced Zinfandel will also pair nicely with almost any Italian dishes made with a rich red meat sauce or enjoy a glass with a nice plate of charcuterie.



TECHNICAL NOTES

variety: ZINFANDEL
vineyards: 55 % STEINBECK
27 % WINE-BUSH
18 % COCAVIN
appellation: PASO ROBLES

alcohol: 15.1%
acidity: 0.75
ph: 3.52
brix at harvest: 25°

date harvested: 10.30.14
cases produced: 1318
retail price: \$28.00

