

EBERLE WINERY

2015 SYRAH ROSÉ

The 2015 growing season proved to be another challenging year in Paso Robles and for California in general. Four years of drought coupled with warmer than usual temperatures throughout the 2015 season prompted one of the earliest harvests ever recorded. Harvest started in early August with clusters coming in much smaller than normal resulting in lighter yields, but exceptional quality. The good news; these wines are showing excellent color, expressive aromas and intense flavor profiles.

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. The juice was bled off the skins and transferred to a separate stainless steel tank where it was inoculated and cold fermented at 52° Fahrenheit. After fermentation, 70% of the wine was aged on fine lees in stainless steel barrels while the other 30% was aged on fine lees in neutral French oak barrels for 4 months.

WINE DESCRIPTION

The 2015 vintage is our new winemaker, Chris Eberle's first offering of a Syrah Rosé. Stylistically this rosé is a lighter, fresher and more delicate version of past offerings and it is nothing short of superb! This rosé is bright on the nose and bright in the mouth. The palate is like biting into a crisp, ripe watermelon laced with notes of pomegranate, cherry and gala apple with a spicy finish.

FOOD PAIRINGS

The balance of fruit and acid in this wine makes it a perfect food pairing partner. Try it with prosciutto wrapped cantaloupe or roasted red beet salad with goat cheese. Our Rosé is also a festive wine and pairs well with your holiday turkey or ham.

TECHNICAL NOTES

variety: SYRAH

vineyards: STEINBECK

appellation: PASO ROBLES

alcohol: 13.5%

acidity: 0.65

ph: 3.4

brix at harvest: 24°

date harvested: 09.12.15

residual sugar: <0.15%

cases produced: 242

retail price: \$20.00

