

EBERLE WINERY

2015 SYRAH, STEINBECK VINEYARD

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.

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

Syrah was not widely available in the U.S. during the early 1970's, U.C. Davis having the only source in their "mother block." Noting that the true French Syrah cuttings produced remarkable wines in Australia, Gary Eberle decided to introduce the world of Rhône grapes to California winemaking. Gary secured bud wood from U.C. Davis originally obtained from Chapoutier's plantings in Tain Hermitage. He planted twenty acres of this Syrah clone in Paso Robles in 1975. In 1978 Gary became one of the first winemakers to produce 100% Syrah varietal wine in the U.S.

FERMENTATION

The Syrah and Viognier grapes were hand-picked and immediately delivered to the winery where the clusters were sorted and de-stemmed together. The must was transferred to stainless steel tank where it was allowed to co-ferment with Viognier fruit for a period of 15 days. While in tank the juice was pumped over twice a day to extract maximum color, aromatics and flavors from the must. After fermentation, half of the juice was transferred to American oak barrels and the other half to French oak barrels (12% new oak on both) and aged for eighteen months. After aging in barrel, the finished wine was filtered then bottled.

WINE DESCRIPTION AND FOOD PAIRING

When Gary Eberle describes our Syrah, he always says "blueberries and blood," which most people get, but perhaps a more palatable way to describe this wine is to say our Syrah shows the restraint of an "Old World" Syrah, earthy and spicy, combined with "New World" fruit forward characteristics. This full-bodied wine has aromas and flavors of blueberry and blackberry with a hint of chocolate espresso and a crushed rock minerality. This wine is best enjoyed with rich and hearty fare like slow roasted lamb shanks or braised short ribs in a tomato based sauce served over a creamy polenta.

TECHNICAL NOTES

variety: SYRAH

vineyards: STEINBECK

appellation: PASO ROBLES

alcohol: 14.8%

acidity: 0.65

ph: 3.74

rs: .39

brix at harvest: 25°

date harvested: 09.20.15

barrel aging: 50% American & 50% French

cases produced: 1581

retail price: \$28.00

