

EBERLE WINERY

2015 ZINFANDEL

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

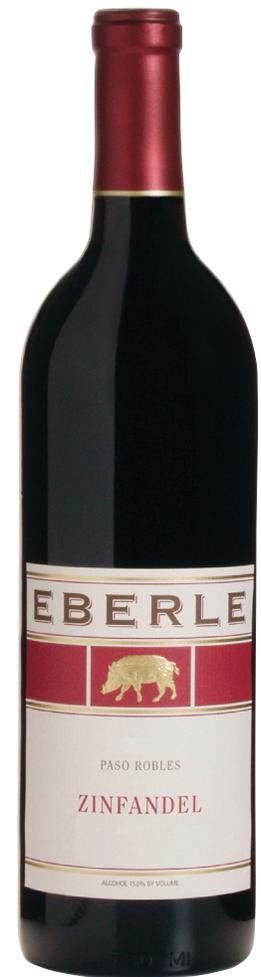
Each vineyard lot was hand-picked and immediately brought into the winery where the grapes were sorted, de-stemmed, transferred to separate stainless steel tanks and allowed to soak for twenty-four hours before adding yeast. During primary fermentation, the juice was pumped over twice daily for twelve days to extract maximum color, aromatics, 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. The finished wine was then cross flow filtered and bottled.

WINE DESCRIPTION

Eberle's 2015 Zinfandel has a palate and nose that is filled with rich blackberry, ripe raspberry and vivid strawberry combined with spices of black pepper, clove, and cinnamon. A mediumbodied wine that is well-balanced and embodies true varietal characteristics. This wine often surprises those expecting a big and bold Zinfandel, as our version shows restraint and balance bringing forth how elegant a Zinfandel can be.

FOOD PAIRINGS

This medium-bodied Zinfandel with its mouthwatering acidity will pair nicely with bacon-wrapped quail, baby back ribs smothered with a sweet and tangy barbecue sauce, smoked brisket, or even a New York strip with a peppercorn sauce.



TECHNICAL NOTES

variety: ZINFANDEL
appellation: PASO ROBLES
alcohol: 15.1%

acidity: 0.71
ph: 3.59
brix at harvest: 25°

date harvested: 09.15.15
cases produced: 1589
retail price: \$28.00

