

EBERLE WINERY

2016 SYRAH, STEINBECK VINEYARD

Rainfall was ample during the winter with bud break taking place at its normal time in early spring. Going into summer, the clusters on the vine were uniform and the canopies were developing nicely. Harvest started in late August with the white varieties coming in first and continued from there at a smooth and steady pace. Perfect weather throughout the rest of the season allowed for lengthy hang times on the vine bringing the fruit into its perfect physiological ripeness - essential for developing complex flavors and good color extraction. The 2016 harvest resulted in some of the best fruit we have seen in the winery's 38-year history - it brings the promise of an excellent vintage comparable to 2007, which Gary Eberle has touted as the "best vintage ever to come out of Paso Robles."

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

acidity: 0.67

date harvested: 09.24.16

vineyards: STEINBECK

ph: 3.70

cases produced: 1486

appellation: PASO ROBLES

brix at harvest: 25°

retail price: \$28.00

alcohol: 14.5%

