

EBERLE WINERY

2016 SYRAH ROSÉ

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, readying to protect the fruit from the hot summer sun. 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 37-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."

FERMENTATION

The fruit was crushed, de-stemmed, and transferred to a stainless steel tank where it was allowed to cold soak for twenty-four hours on the Syrah skins. The juice was bled off the skins and transferred to a separate stainless steel tank where it was cold settled for two days, then racked, then slow 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

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 make 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: 0.6

ph: 3.6

brix at harvest: 23°

date harvested: 09.15.16

residual sugar: <0.17%

cases produced: 446

retail price: \$22.00

