

EBERLE WINERY

2016 ZINFANDEL

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.”

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 2016 Zinfandel is elegant and well-balanced. This vintage embodies classic aromatics reminiscent of currants and blackberries with a hint of peppercorn and anise.

FOOD PAIRINGS

Eberle's Zinfandel will pair nicely with barbecued baby back ribs or slow-braised beef stew. Of course, our Zinfandel pairs nicely with almost any grilled meat or hearty Italian dishes.



TECHNICAL NOTES

variety: ZINFANDEL

vineyards: 44% STEINBECK

30% WINE-BUSH

19% COCAVIN

7% SAURET

appellation: PASO ROBLES

alcohol: 14.1%

acidity: 0.64 g/l

ph: 3.6

brix at harvest: 25°

date harvested: 09.18.16

cases produced: 1533

retail price: \$30.00

