

EBERLE WINERY

2017 EBERLE ZINFANDEL

A moderately hot summer led to excellent canopy growth and uniform cluster development, and a heat spike during the last week of August led to a “fast and furious” harvest. All of our white varieties were harvested during the first week of September – a record for Eberle Winery. The red grapes were close behind, with the Zinfandel ripening first. Sorting was critical this year to eliminate raisined berries and damaged fruit. Overall, the vintage has turned out to be of stellar quality as all of the wines show good color extraction, with excellent balance and well-developed flavor profiles.

VINIFICATION

Hand-picked grapes were sorted and de-stemmed, then transferred to stainless-steel tanks for a 24-hour cold soak prior to inoculation. We pumped over twice daily for twelve days to maximize color and flavor extraction during fermentation. The wine underwent malolactic fermentation in the tank before being transferred to American oak barrels (20% new), where it aged for sixteen months before bottling.

WINE DESCRIPTION

The 2017 Zinfandel is elegant and well-balanced. This vintage exhibits classic aromatics and flavors reminiscent of strawberry and blackberries, plus a hint of pepper.

FOOD PAIRINGS

Zinfandel pairs 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: 40% STEINBECK

34% WINE-BUSH

13% COCAVIN

13% SAURET

appellation: PASO ROBLES

alcohol: 14.7%

acidity/ph: .71 / 3.55

brix at harvest: 25°

date harvested: 09.18.17

cases produced: 1603

retail price: \$30.00

