

EBERLE WINERY

2014 SYRAH, STEINBECK VINEYARD

The 2014 growing season started with a very dry and mild winter, leading to an early spring and bud break in mid-March. Warm weather continued throughout spring leading into a hot and dry summer. Another year of scant rain and mild temperatures brought vines into early fruition with harvest beginning in mid-August. Yields were lower as clusters formed smaller berries, but the fruit came into the perfect ripeness and harvest was fast and furious. The results of the 2014 vintage is a wine that is full bodied with intense fruit flavors and good color extraction.

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.

FERMENTATION

The grapes were hand-picked and immediately delivered to the winery where the clusters were crushed and de-stemmed. A portion of the juice was transferred to a stainless steel tank and allowed to co-ferment on Viognier lees for a period of 7 days. The remaining juice, also in stainless steel tanks, was pumped over twice a day to extract color and flavors from the skins. After fermentation, half of the Syrah was transferred to American oak barrels and the other half to French oak barrels (12% new oak on both) and aged for eighteen months. The finished wine was transferred to stainless steel tanks where it was allowed to settle prior to bottling.

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 soft, silky tannins with aromas of blueberries, strawberries and a hint of mocha. This wine is best enjoyed with a rich and hearty meal fare like slow roasted lamb shanks or braised short ribs in a tomato based sauce served over a creamy polenta.

TECHNICAL NOTES

variety: SYRAH

vineyards: STEINBECK

appellation: PASO ROBLES

alcohol: 15%

acidity: 0.72

ph: 3.68

rs: .04

brix at harvest: 24.5°

date harvested: 10.15.14

barrel aging: 50% American & 50% French

cases produced: 1777

retail price: \$28.00

