

2006

ESTATE
SYRAH ROSÉ



TECHNICAL NOTES

VARIETY: SYRAH
APPELLATION: PASO ROBLES
VINEYARD: STEINBECK
ALCOHOL: 14.5%
ACIDITY: .68
PH: 3.43
RESIDUAL SUGAR: <0.5%
BRIX AT HARVEST: 26°
DATE HARVESTED: 09.22.06
DATE BOTTLED: 03.16.07
CASES PRODUCED: 628
RETAIL PRICE: \$16.00



HARVEST CONDITIONS

2006 proved to be one of the longest harvests on recent record. The long growing season maintained consistent climate allowing fruit to fully mature through the warmer temperatures in mid-October. Some late season rains had very little impact on the quality of overall fruit. In general, yields varied depending upon varietal with lighter crop loads being harvested to pick only the best quality fruit. Other 'quality indicators' include smaller berries and longer hang times, increasing the concentration and flavor of the fruit.

FERMENTATION

The fruit was crushed, de-stemmed and transferred to a stainless steel tank where it was allowed to cold soak for thirty six hours with the Syrah lees and a small portion of Viognier lees to add floral aromas. Clean juice was then bled off the skins and transferred to a separate stainless steel tank where it was inoculated then immediately transferred to neutral French oak barrels to begin primary fermentation.

FOOD PAIRINGS

Eberle's dry Syrah Rosé is a standout wine to pair with a diversity of foods, including poultry, light cheeses and without a doubt the ideal choice to enjoy a summer picnic of appetizers like ripe strawberries or roasted nuts. This wine is also a must for the holidays...try it with your Thanksgiving turkey and fresh cranberries!

WINE DESCRIPTION

Completely dry but with loads of fruit flavor, Eberle Syrah Rosé will please any wine lover! Savory aromas and flavors of strawberries flow into a long-lasting finish with notes of roasted nuts and just a touch of Syrah spice. A truly special everyday wine!

