

2004

SANGIOVESE



TECHNICAL NOTES

VARIETY: SANGIOVESE
APPELLATION: PASO ROBLES
VINEYARDS: 45% FILIPPONI & THOMPSON
 24% TOM MARTIN
 31% WINE BUSH
ALCOHOL: 15.0%
ACIDITY: .73
PH: 3.05
RESIDUAL SUGAR: <0.06%
BRIX AT HARVEST: 27.2°
DATE HARVESTED: 09/11/04
DATE BOTTLED: 07/29/05
CASES PRODUCED: 880
RETAIL PRICE: \$18.00



HARVEST CONDITIONS

The 2004 growing season was another banner year in Paso Robles with an early bud break in spring followed by warm days and cool nights throughout summer. The temperatures remained consistent throughout the growing period, keeping crop yield naturally low while allowing for the development of intense, evenly ripened grapes with bright acidity.

FERMENTATION

After de-stemming and crushing the fruit, the resulting juice was transferred to stainless steel fermenters. In order to obtain maximum extraction, the juice was pumped over two times a day during primary fermentation. Following completion of primary fermentation, the wine was pressed and gravity fed to American oak barrels for nine months of aging in the caves.

FOOD PAIRINGS

Eberle's Sangiovese is a delight on its own, but its' refined characteristics shine when paired with an appetizer of fresh bruschetta, an entrée of risotto, a delicious Italian thin crust pizza with tomato sauce or even spaghetti Bolognese.

WINE DESCRIPTION

Eberle's limited production Sangiovese will please any Chianti fan. This medium bodied, moderate tannin wine exhibits hints of ripe cherry and cola on the nose supported by flavors of raspberry and hints of anise. A true salute to Tuscany!

