

2004

STEINBECK VINEYARD ZINFANDEL



TECHNICAL NOTES

VARIETY: ZINFANDEL
APPELLATION: PASO ROBLES
VINEYARD: STEINBECK
ALCOHOL: 16.0%
ACIDITY: .64
PH: 3.65
RESIDUAL SUGAR: <0.20%
BRIX AT HARVEST: 25.4°
DATE HARVESTED: 09/03/04
DATE BOTTLED: 11/17/05
CASES PRODUCED: 1221
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

Once the hand-picked grapes were de-stemmed and crushed at the winery, the juice was immediately transferred to stainless steel tanks and allowed to sit for twenty-four hours before inoculation. During primary fermentation, the juice was pumped over twice daily for twelve days to extract color and flavor. The wine was then inoculated to initiate and complete full malolactic fermentation before it was transferred to 100% new American oak barrels and allowed to age twelve months in the caves.

FOOD PAIRINGS

Eberle's Steinbeck Zinfandel is a must with every BBQ! Pair this Zinfandel with a traditional Paso Robles Tri-tip sandwich covered with salsa, or with lighter fare like grilled fresh vegetables and smoked pork chops.

WINE DESCRIPTION

Zinfandel is an age-old variety that thrives in the hot days and cool nights of the Paso Robles Appellation, and this rendition shines on through with a wild raspberry and briar perfume, and distinct flavors of savory cherry and plum. Great depth of color and a long, soft, peppery finish of this classic Zin will have you savoring this wine long after the first sip!

EBERLE WINERY P.O. Box 2459 PASO ROBLES, CALIFORNIA 93447
PH: 805.238.9607 F: 805.237.0344 WWW.EBERLEWINERY.COM

