

2005

SYRAH ROSÉ



TECHNICAL NOTES

VARIETY: SYRAH
APPELLATION: PASO ROBLES
VINEYARD: STEINBECK
ALCOHOL: 14.6%
ACIDITY: .70
PH: 3.41
RESIDUAL SUGAR: <0.2%
BRIX AT HARVEST: 26°
DATE HARVESTED: 10.06.05
DATE BOTTLED: 03.16.06
CASES PRODUCED: 666
RETAIL PRICE: \$16.00



HARVEST CONDITIONS

Following substantial winter rains, the 2005 growing season undoubtedly proved to be yet another banner year in Paso Robles with an early bud break in spring followed by warm days and cool nights throughout summer. Abundant vine growth led required thinning the vines and ultimately dropping fruit, leaving the highest quality fruit on the vine to mature. Temperatures remained consistent throughout the much of the growing period, cooling slightly late season, prolonging harvest but allowed grapes to fully ripen with balanced acidity.

FERMENTATION

The Syrah fruit was de-stemmed, crushed and transferred to a stainless steel tank to cold soak for twenty-four hours. The clean, free-run juice was bled off the skins and transferred to another stainless steel tank to be inoculated just prior to being transferred to neutral French oak barrels to begin barrel fermentation. The resulting wine is left sur-lie in barrel for three months prior to bottling.

FOOD PAIRINGS

Eberle's dry Syrah Rosé is a standout wine to pair with variety of foods, including poultry, light cheeses and without a doubt the ideal choice to enjoy with 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

A dry wine with loads of fruit flavor, Eberle Syrah Rosé will please the palates of both white and red wine connoisseurs. Savory aromas and flavors of strawberries flow into a long-lasting finish with notes of roasted nuts and spice. A truly special everyday wine!

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