

EBERLE WINERY

2017 SYRAH, STEINBECK VINEYARD

Not widely known in the U.S. in the 1970s, Gary Eberle secured bud wood from U.C. Davis originally propagated from Chapoutier's plantings in Tain Hermitage. He planted twenty acres of this Syrah clone in 1975. In 1978 Gary became one of the first winemakers to produce a 100% Syrah varietal wine in the U.S.

THE 2017 GROWING SEASON

A moderately hot summer resulted in excellent canopy growth and uniform cluster development, while a heat spike in the last week of August led to a fast and furious harvest. All of our white varieties were harvested during the first week of September – a record for Eberle Winery. The red grapes were close behind, starting with Zinfandel. Sorting eliminated raisined berries and damaged fruit. Overall, the vintage has turned out to be of stellar quality: all of the wines show good color extraction, excellent balance and well-developed flavor profiles.

VINIFICATION

The Syrah and Viognier grapes were hand-picked, sorted and de-stemmed at the same time. The two varieties co-fermented in stainless steel for fifteen days. The must was pumped over twice a day and after fermentation the new wine was transferred to 50% American oak 50% French oak barrels (12% new oak each) for eighteen months of aging prior to bottling.

WINE DESCRIPTION AND FOOD PAIRING

“Blueberries and blood,” is what Gary says, but a more genteel description would be “Old World” style: earthy, spicy, enhanced with “New World” fruit aromas of blackberry, chocolate and espresso. Pair it with hearty fare like lamb shanks or braised short ribs in a tomato based sauce.



TECHNICAL NOTES

variety: SYRAH

acidity: 0.62

cases produced: 1488

vineyards: STEINBECK

ph: 3.70

retail price: \$30.00

appellation: PASO ROBLES

brix at harvest: 25°

alcohol: 14.2%

date harvested: 09.27.17

