

# EBERLE WINERY

## 2018 SYRAH, STEINBECK VINEYARD

The First to Produce a 100% Syrah 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-l'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 2018 GROWING SEASON

Lower than normal rainfall during the winter led to a normal bud break in the spring. Warm days and cool nights allowed the vines to develop ample canopy cover, protecting the fruit from heat spikes throughout the summer. Harvest started early September with fruit coming in at a steady pace throughout the season. Clusters and berries were uniform in size and quality was excellent. The results of this vintage are wines that are bright, well-balanced and complex with intense 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% French oak barrels, 50% American oak (12% new oak each) for fifteen 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 and of black plum, dried fig, touch smoky anise, balanced acidity with chalky tannins. Pair our delicious Syrah with hearty fare like lamb shanks or braised short ribs in a tomato-based sauce.



## TECHNICAL NOTES

*variety:* SYRAH

*vineyards:* STEINBECK

*appellation:* PASO ROBLES

*alcohol:* 14.6%

*acidity:* 0.60

*ph:* 3.78

*brix at harvest:* 25°

*date harvested:* 09.27.18

*cases produced:* 1418

*retail price:* \$32.00

