

EBERLE WINERY

2018 EBERLE ZINFANDEL

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

Hand-picked grapes were sorted and de-stemmed, then transferred to stainless-steel tanks for a 24-hour cold soak prior to inoculation. We pumped over twice daily for twelve days to maximize color and flavor extraction during fermentation. The wine underwent malolactic fermentation in the tank before being transferred to American oak barrels (25% new), where it aged for sixteen months before bottling.

WINE DESCRIPTION

The 2018 Zinfandel is elegant, structured, and well-balanced. This vintage exhibits flavors and aromas of black plum, Bing cherry, and raspberry with spicy hints of pepper, clove, and vanilla. We suggest laying this bottle down for a little more aging, at least for 6 months before opening or store in your library for the next 5 to 7 years to see how beautifully it will age.

FOOD PAIRINGS

Zinfandel pairs nicely with a cauliflower crusted pizza with prosciutto, arugula, gorgonzola and dried figs, or a grilled Portobello mushroom stuffed with goat cheese, grilled red peppers with a sprinkle of toasted pine nuts.



TECHNICAL NOTES

variety: ZINFANDEL

vineyards: 60% WINE-BUSH
25% STEINBECK
15% COCAVIN

appellation: PASO ROBLES

alcohol: 15.3%

acidity/ph: .62 / 3.68

brix at harvest: 25°

date harvested: 09.21.18

cases produced: 1515

retail price: \$34.00

