

# EBERLE WINERY

## 2019 EBERLE ZINFANDEL

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### GROWING SEASON

The Paso Robles appellation had its fair share of rainfall at the beginning of 2019, leading to a cooler than normal spring and delaying bud-break by two weeks. Moderate temperatures over the summer, with a few heat spikes, allowed the vines time to develop ample canopies and fully formed clusters. Harvest started the second week of September, a bit later than our usual time, but the extra hang time allowed the berries to come into their perfect ripeness enhancing color, flavors, and complexity.

### 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 it transferred to American oak barrels (20% new), where it was aged for ten months then bottled.

### WINE DESCRIPTION AND FOOD PAIRING

Eberle's Zinfandel has all the traditional elements of a hearty zin, but its elegant style sets it apart from any other Zinfandels. This well-structured wine has upfront tannins and juicy flavors of raspberry, cherry, and black plum with a touch of red licorice and black pepper.

Pair our Zinfandel 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.

**APPELLATION** Paso Robles

**DATE HARVESTED** 9/14/19

**ALCOHOL** 14.9%

**ACIDITY/PH** 6.5 g/l / 3.6

**BRIX AT HARVEST** 23.5-26°

**CASES PRODUCED** 1589



**Award Winning ~ Classic ~ Cave-Aged ~ Hand-Crafted**

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