

EBERLE WINERY

2023 EBERLE SYRAH, STEINBECK VINEYARD

THE FIRST TO PRODUCE A 100% SYRAH VARIETAL WINE IN THE U.S.

Gary Eberle obtained bud wood from U.C. Davis, which was originally propagated from Chapoutier's plantings in Tain-l'Hermitage, France. At the time, Syrah was not widely recognized in the U.S., so Gary asked his professors if he could take some cuttings to propagate in Paso Robles, and they agreed. He planted twenty acres of this clone at his first winery vineyard, Estrella River Winery, naming it the "Estrella" Clone for this reason. In 1978, Gary became the first winemaker in the U.S. to produce a 100% Syrah varietal wine.

WINEMAKER NOTES

The fruit was hand-picked in the early morning and immediately transferred to the winery, where it was carefully sorted and destemmed. A small amount of the fruit was left in the whole cluster and pumped into a tank for a three-day cold soak to extract color and aromatics. After a few days of natural ferment, it was inoculated with (Eberle's secret). The must was co-fermented with 2% Viognier, adding to the floral aromas and increasing the violet intensity. The wine was transferred to 15% new French, 10% new Hungarian, and 10% new American oak barrels where it was aged for 15 months.

WINE DESCRIPTION AND FOOD PAIRING

Dried blueberry, blackberry, and plum, smokey bacon fat with hints of white pepper, and sweet tobacco. This well-balanced wine has a mouth-coating grip and moderate tannins, making it a perfect companion to grilled or braised beef ribs, duck with plum sauce, and grilled pork ribs.

APPELLATION Paso Robles

ACIDITY|PH 6.6 g/l | 3.7

ALCOHOL 14.3%

BRIX AT HARVEST °24

CASES PRODUCED 2016



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

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