

EBERLE WINERY

2023 ZINFANDEL

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DESCRIPTION

This Zinfandel offers a medium to full-bodied profile with an alluring richness of fruit sweetness that lingers from the first sip to the finish. Bright notes of boysenberry and strawberry are intertwined with brambly undertones, spiced plum, and hints of cardamom. Accents of black pepper and sweet tobacco add complexity, creating a vibrant and harmonious wine, perfect for pairing with a variety of dishes or enjoying on its own.

FOOD PAIRING

Pair this wine with a burger topped with caramelized onions, roasted red peppers, and a spread of gorgonzola complemented by dried figs. The wine's fruit-forward richness beautifully enhances the savory-sweet layers of the burger, while its body matches the robust flavors of BBQ accents. A perfect harmony for an indulgent meal!

WINEMAKER NOTES

Aged for 10 months in 20% new American oak and the remainder in seasoned barrels, this wine balances rich oak influence with varietal purity. The new oak imparts subtle notes of vanilla and spice, complementing the wine's vibrant fruit profile, while the used barrels preserve its bright character and soft tannins for an elegant, well-rounded finish.

VARIETY 100% Zinfandel

VINEYARD 50% Fossil Creek, 25% Croad Vineyards, 25% Boutz Ranch

OPTIMAL DATE Now-2030

ALCOHOL 14.8%

RETAIL PRICE \$40.00

Making Award-Winning Wines Since 1982

