

EBERLE WINERY

2020 EBERLE SYRAH, STEINBECK VINEYARD

Syrah was not widely known in the U.S. in the 1970's. Gary Eberle secured the bud wood from U.C. Davis originally propagated from Chapoutier's plantings in Tain-l'Hermitage, France. 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.

VINIFICATION

The Syrah and Viognier grapes were hand-picked, sorted, and de-stemmed at the same time. The two varieties were co-fermented in stainless steel for fifteen days. The must was pumped over twice a day and after fermentation. The wine was transferred to 15% new French oak barrels, 10% new American oak, 10% new Hungarian oak, and the remaining portion was aged in neutral oak where it was aged for fifteen months 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, and spicy, enhanced with "New World" fruit. Aromas and flavors of blueberry, blackberry, sweet tobacco, violet, white pepper with a hint of oak. Pair our delicious Syrah with hearty fare like duck with plum sauce, shredded beef ragù, braised beef ribs, or pan-seared lamb lollipops with garlic and rosemary.

APPELLATION:	Paso Robles
BARRELING:	15% new French, 10 new American, 10% new Hungarian for 15 months
DATE HARVESTED	Picked together on 10/8/20
ALCOHOL	14.5%
ACIDITY/PH	6.0 g/L / 3.75
BRIX AT HARVEST	°25
CASES PRODUCED	1453



Family-Owned ~ Handcrafted ~ Award-Winning ~ Cave-Aged

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