

EBERLE WINERY

2020 EBERLE ZINFANDEL

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Eberle's Zinfandel is sourced from six different districts within the Paso Robles Appellation. The ability to source fruit from different soils and microclimates allows our winemaker to produce a Zinfandel that is well-balanced, elegant, and of the highest quality.

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 was transferred to American oak barrels (20% new), where it was aged for ten months and 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 blackberry, strawberry, and spiced plum with a touch of cardamom, sweet tobacco, and black pepper. Pair our Zinfandel with a cauliflower-crust 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, or a delicious burger with all the fixings.

APPELLATION	Paso Robles
DATE HARVESTED	9/17/20
ALCOHOL	14.4%
ACIDITY/PH	6.0 g/l / 3.7
BRIX AT HARVEST	23.5-26°
CASES PRODUCED	1394



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

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