

# EBERLE WINERY

## 2020 EBERLE SYRAH, STEINBECK VINEYARD

Syrah was not widely known or grown in the U.S. in the 1970s. Gary Eberle changed this when he secured bud wood from a U.C. Davis test plot of Chaptoutier plantings originally obtained from Tain-l'Hermitage, France. He planted twenty acres of this Syrah clone in 1975 in Paso Robles and then in 1978 became one of the first winemakers to produce a 100% Syrah varietal wine in the U.S.

### VINIFICATION

The Syrah and Viognier (2%) grapes were hand-picked, sorted, and destemmed 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, and 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.

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



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

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