EBERLE WINERY 2019 EBERLE SYRAH, STEINBECK VINEYARD

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THE FIRST TO PRODUCE A 100% SYRAH

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.

GROWING SEASON

The Paso Robles appellation had its fair share of rainfall at the beginning of 2019, leading to a cooler than normal spring and delaying bud-break by two weeks. Moderate temperatures over the summer, with only a few heat spikes, allowed the vines time to develop ample canopies and fully formed berries on the clusters. Harvest started the second week of September, a bit later than usual. The extra hang time allowed the berries to come into perfect ripeness enhancing color, flavors, and complexity. Overall, the 2019 harvest went smoothly, and we have high expectations of the resulting wines.

VINIFICATION

The Syrah and Viognier grapes were hand-picked, sorted, and de-stemmed at the same time. The two varieties 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, the remaining portion was aged in neutral oak. The wine 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 black plum, blackberry, sweet tobacco, violet, and 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 DATE HARVESTED Viognier 9/24 and Syrah 10/2 ALCOHOL 14.6% ACIDITY/PH 6.3 g/l/3.7 BRIX AT HARVEST ²⁵ CASES PRODUCED 1484



Award Winning ~ Classic ~ Cave-Aged ~ Hand-Crafted Eberle Winery | P.O. Box 2459, Paso Robles, CA 93447 | 805.238.9607 | www.eberlewinery.com