

2008

STEINBECK / WINE BUSH VINEYARD ZINFANDEL



TECHNICAL NOTES

VARIETY: 100% ZINFANDEL

APPELLATION: PASO ROBLES

VINEYARDS: 40% STEINBECK & 60% WINE-BUSH

ALCOHOL: 15.5%

ACIDITY: 0.66

PH: 3.82

RESIDUAL SUGAR: <0.21%

BRIX AT HARVEST: 27°

DATE HARVESTED: 09.09.08

CASES PRODUCED: 1775

RETAIL PRICE: \$26.00



HARVEST CONDITIONS

The 2008 growing season was challenging to say the least. A cool and relatively dry winter led to bud break in mid-March. An unexpected frost in late spring followed by high winds caused “shatter” resulting in smaller berries with intense fruit and lighter yields. Warm temperatures during the summer with cool evenings brought along veraison at the normally expected time frame of mid-July. However, the latter part of September and into October brought cooler than normal conditions, slowing down ripening of berries but allowing more hang time on the vines. While 2008 was a challenging year, the resulting vintage displays well developed flavor profiles with balanced acidity.

FERMENTATION

Each vineyard lot was hand-picked and immediately brought into the winery where the grapes were de-stemmed then transferred to separate stainless steel tanks and allowed to sit for twenty-four hours before inoculation. During primary fermentation, the juice was pumped over twice daily for twelve days to extract color and flavor. The wine was then inoculated to initiate and complete full malolactic fermentation before it was transferred to American oak barrels (20% new) and allowed to age sixteen months in the caves.

FOOD PAIRINGS

Eberle's 2008 Zinfandel vintage is smooth and juicy with the perfect amount of tannins making it an easy wine to pair with a variety of dishes. Smoked brisket with Gary's beans is the first thing that comes to mind, but this will also pair nicely with a blue cheese stuffed hamburger, a sausage and pepperoni pizza, or for fun dark chocolate with dried cherries.

WINE DESCRIPTION & FOOD PAIRING

Eberle 2008 Zinfandel showcases two of Paso Robles finest Zinfandel vineyards, the reputable Steinbeck Vineyard and the Wine-Bush Vineyard. When you put these two vineyards together the result is a Zinfandel that has a bounty of fruit expression with balanced tannins and acid. The nose promises dark rich briar fruit with an essence of ginger snaps. The first sip engulfs the palate with black berry, red raspberry with a hint of cocoa. The 2008 is an elegant vintage with tannins that hit the front of your tongue and seeps into the sides of your mouth for a long lingering finish.

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