

2007

ZINFANDEL



TECHNICAL NOTES

VARIETY: ZINFANDEL
APPELLATION: PASO ROBLES
VINEYARDS: 50% STEINBECK
50% WINE BUSH
ALCOHOL: 15.9%
ACIDITY: 0.65
PH: 3.71
RESIDUAL SUGAR: <0.10%
BRIX AT HARVEST: 25.5°
DATE BOTTLED: 12.02.08
CASES PRODUCED: 2881
RETAIL PRICE: \$24.00



HARVEST CONDITIONS

The 2007 growing season while unique, has turned out to be an exceptional vintage for the Paso Robles wine growing region. Below average rainfall in the winter with warmer than normal temps encouraged an early bud break in the spring. Warm days and cool nights throughout summer brought early season varieties in at normal harvest times. However, a drop in temperature in late September delayed harvest for mid to late season varieties, increasing hang time and allowing fruit to come to the perfect flavor maturity. Overall, while crop yields were lighter for 2007, the result was a well-balanced, high quality vintage that displays concentrated fruit, intense flavor profiles and vivid color extraction.

FERMENTATION

Each vineyard lot was hand-picked and immediately brought into the winery where the grapes were de-stemmed, crushed 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 in each tank 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 Zinfandel is a must with every BBQ from a classic hamburger to a traditional Paso Robles Tri-tip sandwich covered with sweet BBQ sauce. For something a little more sophisticated, pair with a delicious Beef Wellington or tasty pork spare ribs.

WINE DESCRIPTION

Eberle 2007 Zinfandel showcases two of Paso Robles finest Zinfandel vineyards, the reputable Steinbeck Vineyard and the Wine-Bush Vineyard. The Steinbeck Vineyard contributes layers of sweet briar fruit with hints of earth and minerality, while the Wine Bush Vineyard contributes depth of color and jammy flavors of ripe blackberry, red raspberry with a peppery finish. This is an exquisite example of a well balanced Zinfandel that displays elegance along with richness of fruit.

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