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# BI-ANNUAL CELLAR CLUB

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*March 2017*



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*2017 is off to a great start with an abundant amount of rainfall, vital for cleansing the saline from the soil, essential for healthy vine growth in the spring and thereafter.*

**EBERLE WINERY**





WINEMAKER UPDATE *by Chris Eberle*

## PREPARING THE NEXT VINTAGE

THE VINEYARD WORKERS HAVE BEEN out pruning the vines to prepare for this year's crop. This is hard work and requires a great deal of skill and knowledge. Knowing which canes and buds to keep is important as this determines how the fruit and vines will develop. Pruning also reinvigorates the vines and encourages the uptake of nutrients from the soil, further contributing to the result of what the 2017 vintage will bring. It took a bit longer than normal this year to finish pruning due to heavy rainfall, making it difficult to get into the vineyard without sinking up to your knees in mud. The vineyards are now happy, healthy and ready for bud break!

We are getting ready to bottle our 2016 white wines including our Chardonnay, Côtes-du-Rôbles Blanc and Viognier, as well as our Full Boar

Red. We are eagerly anticipating the release of these wines in the Tasting Room. As our winemaker says, this is a spectacular vintage!

Eberle Winery continues to produce award winning wines, and we are proud to announce that our 2014 Steinbeck Syrah was recently awarded 92 points by Wine Enthusiast!

"The nose conveys charred blueberries, thyme, rosemary and lavender. Leathery, rustic flavors show on the palate, alongside hints of boysenberry, cracked peppercorn and roasted venison"

— Matt Kettmann, *Wine Enthusiast*, March 2017 Issue





## 2015 CÔTES-DU-RÔBLES BLANC

The 2015 Côtes-du-Rôbles Blanc is one of our most vibrant renditions of a white Rhône blend. This medium-bodied wine is crisp and refreshing, yet has a nice fleshiness that rounds out the mouth. Aromas of lemongrass, fresh melon with notes of white flowers perfume the nose, while the palate is filled with nectarine, honey and a bit of minerality with a balanced acidity.

**Technical Notes:**  
 Appellation: Paso Robles  
 Varietals: 54% Grenache Blanc, 44% Roussanne, 2% Viognier  
 Vineyards: Colburn, Steinbeck, Mill Road  
 Alcohol: 14.2%  
 Acidity: .68  
 PH: 3.52  
 Harvest Date: 09.16.15  
 Retail Price: \$24.00



## 2014 PATRICIA DIANE CABERNET SAUVIGNON

The Patricia Diane Vineyard is an exceptional Cabernet Sauvignon source and one of Eberle's long time vineyard partners. When our winemaker tasted these barrels, he knew he had to showcase this wine as a single vineyard Cab. Enjoy the deep garnet color, the spicy nose, the luscious, dark fruit and the soft and silky tannins on the finish. Hand-crafted and limited in production, this wine is sold exclusively at Eberle Winery.

**Technical Notes:**  
 Appellation: Paso Robles  
 Varietal: 100% Cabernet Sauvignon  
 Vineyards: Patricia Diane  
 Alcohol: 14.5%  
 Acidity: 0.70  
 PH: 3.42  
 Harvest Date: 10.08.14  
 Retail Price: \$35.00



## 2015 CÔTES-DU-RÔBLES ROUGE

The 2015 Côtes-du-Rôbles marks our new Winemaker, Chris Eberle's, first rendition of a red Rhône blend. This medium bodied wine captures aromas of dried cherries, cranberries and forest floor, while the palate is filled with ripe strawberry and rhubarb compote wrapped up in rustic tannins. The Côtes-du-Rôbles is a perfect example of a bistro wine that is elegant and well-balanced.

**Technical Notes:**  
 Appellation: Paso Robles  
 Varietal: 54% Grenache, 40% Syrah, 6% Mourvedre  
 Alcohol: 14.7%  
 Acidity: .60 g/100ml  
 PH: 3.59  
 Harvest Date: 09.22.15  
 Retail Price: \$30.00



## 2014 CELLAR CLUB TEMPRANILLO

Tempranillo is native to northern Spain and widely cultivated as far south as La Mancha. The two major regions that grow Tempranillo are Rioja, in north central Spain, and Ribera del Duero, which lies a little farther to the south. Our Tempranillo is grown right here in Paso Robles on the Patricia Diane Vineyard by Eberle Winery partners and owners Dick and Claudia Woodland. This wine has many dimensions with aromas and flavors of black cherry, ripe red raspberry, tobacco leaf with hints of cola and Spanish sage.

**Technical Notes:**  
 Appellation: Paso Robles  
 Varietal: Tempranillo  
 Vineyard: Patricia Diane  
 Alcohol: 14.4%  
 Acidity: 0.65  
 PH: 3.59  
 Harvest Date: 09.15.14  
 Retail Price: \$35.00



## 2014 CELLAR CLUB ÉLAN

A medium bodied wine with aromas of honeysuckle, citrus blossom with a bit of flintiness. The palate is filled with Gala apple, lemon curd with a nice mineral finish.

**Technical Notes:**  
 Appellation: Paso Robles  
 Varietal: 56% Viognier, 35% Muscat Canelli, 9% Roussanne  
 Vineyards: Mill Road, Estate, Steinbeck  
 Alcohol: 14.5%  
 Acidity: 0.67  
 PH: 3.57  
 Harvest Date: 09.05.14  
 Retail Price: \$28.00



## 2012 THREE EASY PIECES

Three Easy Pieces is composed of equal parts of Malbec, Petit Verdot and Cabernet Sauvignon and when these three varieties come together they make an exceptional blend that is just easy! With aromas of fine leather and spices integrated with rich flavors of blackberry, plum and raspberry combined with soft inviting tannins and a long finish. *Only 141 cases produced.*

**Technical Notes:**  
 Appellation: Paso Robles  
 Varietals: 34% Malbec, 33% Petit Verdot, 33% Cabernet Sauvignon  
 Vineyards: Bon Niche Vineyard and Meadowlark Vineyard  
 Alcohol: 13.3%  
 Acidity: 0.70  
 PH: 3.55  
 Harvest Date: 10.15.2012  
 Retail Price: \$45.00



## 2015 ZINFANDEL

Eberle's 2015 Zinfandel has a palate and nose that is filled with rich blackberry, ripe raspberry and vivid strawberry combined with spices of black pepper, clove and cinnamon. A medium bodied wine that is well-balanced and embodies true varietal characteristics. This wine often surprises those expecting a big and bold Zinfandel, as our version shows restraint and balance bringing forth how elegant a Zinfandel can be.

**Technical Notes:**  
 Appellation: Paso Robles  
 Varietal: 100% Zinfandel  
 Alcohol: 15.1%  
 Acidity: 0.71  
 PH: 3.59  
 Harvest Date: 09.15.15  
 Retail Price: \$30.00



## 2015 STEINBECK SYRAH

When Gary Eberle describes our Syrah, he always says "blueberries and blood," which most people get. Perhaps a more palatable way to describe this wine is to say our Syrah shows the restraint of an "Old World" Syrah, earthy and spicy, combined with "New World" fruit forward characteristics. This full bodied wine has soft, silky tannins with aromas of blueberries, strawberries and a hint of mocha. Enjoy our Syrah with rich and hearty fare like slow roasted lamb shanks or braised short ribs in a tomato based sauce served over creamy polenta.

**Technical Notes:**  
 Appellation: Paso Robles  
 Varietal: 100% Syrah  
 Vineyard: Steinbeck  
 Alcohol: 14.8%  
 Acidity: 0.65  
 PH: 3.74  
 Harvest Date: 09.20.15  
 Retail Price: \$28.00



## VINTAGE PASO WINEMAKER DINNER IN THE CAVES

Featuring Chef Leonardo Curti, Friday, March 17, 2017 – 6:30pm

Chef Leonardo Curti is the Executive Chef and Co-Proprietor at the acclaimed Trattoria Grappolo Bistro in Santa Ynez, California. Born in Calabria Italy, Leonardo learned his culinary skills in Tuscany before relocating to Los Angeles, where he worked as a chef at Cicada and founded Pane Caldo in Beverly Hills. Leonardo's gastronomic journey then led him to Aspen, where he joined the legendary Farfalla Restaurant. In 1997, Leonardo opened Trattoria Grappolo in Santa Ynez and hasn't looked back. Today, the casual bistro continues to serve authentic, traditional Italian fare for lunch and dinner. Aside from the restaurant, Leonardo runs a catering company and teaches private cooking classes. He has also launched a new line of pasta sauces available on Amazon.com. Chef Curti has been a friend of Eberle for the past decade and never fails to excite the senses or engage the palate of our guests! \$150/per person and \$120/Cellar Club members. Purchase tickets online or if you would like more information please contact [events@eberlewinery.com](mailto:events@eberlewinery.com).

## VINTAGE PASO ZIN FEST WEEKEND, MARCH 17TH – 19TH

Saturday, March 18, 2017

It's all about the barbecue when it comes to Zin Fest 2017! We all know that a good Zinfandel LOVES a great grilled meal and at Eberle Winery, we won't disappoint. Belly up to the BBQ and try our famous tri-tip bites prepared by Gary and Marcy Eberle and friends. Sample some duck sausage and pork baby back ribs, then enjoy the afternoon on the deck overlooking the Estate Vineyard and listen to live music by Duet 2 It, to round out the day. Don't miss the Zinfandel vertical pouring down in the caves as well!

Sunday, March 19, 2017

Zinfandel Festival continues with special sales in our Tasting Room, complimentary wine tasting and tours of our 16,000 square feet of underground caves.

All events require reservations. Please RSVP early to reserve your spot! To RSVP, contact Oralia or Lauren in Events at [events@eberlewinery.com](mailto:events@eberlewinery.com) or call **805.238.9607**.

## HONEY CHIPOTLE BBQ CHICKEN



## INGREDIENTS

- 2 pounds boneless skinless chicken thighs or breasts
- ¾ cup ketchup
- 2-3 chipotle peppers in adobe sauce
- 2 tablespoons cider vinegar
- 2 tablespoons brown sugar
- 1 tablespoon Worcestershire sauce
- ¼ cup honey
- ½ teaspoon salt
- ½ teaspoon garlic powder
- ½ teaspoon ground cumin
- ¼ teaspoon black pepper

Honey Chipotle BBQ Chicken is sweet and tangy and the chipotle adds such a flavorful kick! You are going to love everything about this sauce and it will be a hit at your next gathering! Pairs perfectly with our 2015 Zinfandel!

Serves: 4-6

## DIRECTIONS:

1. In a blender or food processor combine ketchup, cider vinegar, brown sugar, Worcestershire sauce, honey, salt, garlic powder, cumin, and black pepper and blend until smooth.
2. Preheat grill to medium high heat. Salt and pepper the chicken and add to the grill. Baste the chicken generously, turn over after about 2 minutes and baste again. Cook until the chicken is 165 degrees and no longer pink in the center. Baste one last time before serving.

## CURRENT RELEASES

WINES CURRENTLY AVAILABLE IN TASTING ROOM	PRICE PER BOTTLE		
	RETAIL	CELLAR CLUB	30% REORDER
2015 Estate Chardonnay.....	\$24.00	\$19.20	N/A
2015 Côtes-du-Rôbles Blanc.....	\$24.00	\$19.20	\$16.80
2016 Syrah Rosé.....	\$22.00	\$17.60	N/A
2015 Côtes-du-Rôbles Rouge.....	\$30.00	\$24.00	\$21.00
2014 Steinbeck Syrah.....	\$28.00	\$22.40	N/A
2015 Zinfandel.....	\$30.00	\$24.00	\$21.00
2014 Estate Cabernet Sauvignon.....	\$42.00	\$33.60	N/A
2011 Eberle Port.....	\$60.00	\$48.00	N/A
2016 Muscat Canelli.....	\$20.00	\$16.00	N/A

WINES CURRENTLY AVAILABLE FOR CELLAR CLUB ONLY!	PRICE PER BOTTLE		
	RETAIL	CELLAR CLUB	30% REORDER
2014 Cellar Club Élan.....	\$28.00	\$22.40	\$19.60
2014 Patricia Diane Cabernet.....	\$35.00	\$28.00	\$24.50
2015 Steinbeck Syrah.....	\$28.00	\$22.40	\$19.60
2012 Three Easy Pieces.....	\$45.00	\$36.00	\$31.50
2014 Tempranillo.....	\$35.00	\$28.00	\$24.50



### REORDERS:

#### For the next 30 Days Only!

Take 30% off any reorders of the wines from this Cellar Club shipment until April 10th!

#### Call us:

805.238.9607

#### Email us at:

Members@  
eberlewinery.com

#### Shop Online:

www.eberlewinery.com

## SHIPMENT PRICING & BREAKDOWN

MIXED 6 BOTTLES (Red & White)	\$153.60 (+ tax and shipping when applicable)	
2015 Côtes-du-Rôbles Blanc..... x1	2015 Zinfandel..... x1	
2014 CC Élan..... x1	2014 Patricia Diane Cabernet..... x1	
2012 Three Easy Pieces..... x1	2015 Côtes-du-Rôbles Rouge..... x1	

MIXED 12 BOTTLES (Red & White)	\$307.20 (+ tax and shipping when applicable)	
2015 Côtes-du-Rôbles Blanc..... x2	2015 Zinfandel..... x2	
2014 CC Élan..... x2	2014 Patricia Diane Cabernet..... x2	
2012 Three Easy Pieces..... x2	2015 Côtes-du-Rôbles Rouge..... x2	

RED 6 BOTTLES (Red Only)	\$162.40 (+ tax and shipping when applicable)	
2012 Three Easy Pieces..... x1	2015 Côtes-du-Rôbles Rouge..... x1	
2015 Zinfandel..... x1	2014 Tempranillo..... x1	
2014 Patricia Diane Cabernet..... x1	2015 Steinbeck Syrah..... x1	

RED 12 BOTTLES (Red Only)	\$324.80 (+ tax and shipping when applicable)	
2012 Three Easy Pieces..... x2	2015 Côtes-du-Rôbles Rouge..... x2	
2015 Zinfandel..... x2	2014 Tempranillo..... x2	
2014 Patricia Diane Cabernet..... x2	2015 Steinbeck Syrah..... x2	