

EBERLE WINERY

2023 CÔTES-DU-RÔBLES ROSÉ

The 2023 Côtes-du-Rôbles Rosé has fresh aromas of lychee, papaya, pink grapefruit, passionfruit, and dragon fruit. The bright acidity of this wine with the lingering fruit finish makes a nice pairing with fresh fruit sorbet, smoked salmon with briny capers, charcuterie, and soft-aged cheeses.

WINEMAKER NOTES

The 2023 growing season can be defined as wet, cool, and long. Rainfall was plentiful this year, followed by a cool growing season delaying everything from bud break to harvest. We usually begin harvesting in late August, but this year, it did not start until late September. Once harvest started, it continued until the very last cluster was brought into the winery at the end of October. Extended hang times of clusters on the vine have resulted in a stellar vintage with beautiful aromatics and an exquisite balance between the fruit and acid.

The Grenache vineyard from which we source the fruit is farmed mainly to produce a Rosé wine. This means it was picked at 21 brix, lower than normal, resulting in a wine with lower alcohol content. The fruit is hand-picked in the early morning, so it comes into the winery nice and cold. It is carefully sorted, destemmed, and then loaded to the press, remaining for a 24-hour soak. The soak helped extract flavors and aromas along with improved color. The juice is raked, and a cold ferment is initiated for two weeks. Aged in 100% stainless steel.

VARIETY 100%

VINEYARD Colburn Vineyard

ALCOHOL 13.5%

CASES PRODUCED 1580

ACIDITY/PH 6.2 g/l / 3.3



Award Winning ~ Classic ~ Cave-Aged ~ Hand-Crafted

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