

2007

CÔTES-DU-RÔBLES



TECHNICAL NOTES

VARIETY: 39% SYRAH
34% MOURVÈDRE
27% GRENACHE

APPELLATION: PASO ROBLES

VINEYARDS: CONTINENTAL (GRENACHE)
CASS & KOKOPELLI (MOURVÈDRE)
LAS CASITAS (SYRAH)

ALCOHOL: 15.1%
ACIDITY: 0.65 G / 100ML
PH: 3.64
RESIDUAL SUGAR: <0.07%
BRIX AT HARVEST: 25.4°
DATE HARVESTED: 09.06.07
DATE BOTTLED: 12.05.08
CASES PRODUCED: 1765
RETAIL PRICE: \$21.00



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 varietals in at normal harvest times. However, a drop in temperature in late September delayed harvest for mid to late season varietals, 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 varietal and vineyard lot was hand harvested and kept separated. Once transferred to the winery, the fruit was de-stemmed and crushed with the resulting juice from each varietal lot transferred to individual steel tanks and allowed to settle for twenty-four hours before inoculation. During primary fermentation, the wine was pumped over twice daily in the tank to extract maximum color and flavor. Each lot was then inoculated to undergo malolactic fermentation and blended upon completion just prior to being transferred to 100% French oak barrels (20% new) and allowed to age for sixteen months.

FOOD PAIRINGS

Pair this complex wine with a diverse range of foods; from savory cheeses such as aged cheddar or Parmigianino to entrées including wild game (quail, squab) or a hearty beef stew. Whatever you are in the mood for, Eberle Cotes-du-Robles is sure to enrich the flavors of any cuisine.

WINE DESCRIPTION

Eberle's 2007 Côte-du-Rôbles represents the nature of Paso Robles terroir. This wine exhibits an intense purple hue with complex layers of rich fruit flavors, hints of earth and minerality supported by moderate tannins with a hint of sweet oak. A blend of three recognized Rhône varietals, the complex finesse of Eberle Côte-du-Rôbles should be enjoyed as an everyday addition to your dining experience.

EBERLE WINERY P.O. BOX 2459 PASO ROBLES, CALIFORNIA 93447
PH: 805.238.9607 F: 805.237.0344 WWW.EBERLEWINERY.COM

