

2010

CHARDONNAY

'ESTATE'



TECHNICAL NOTES

VARIETY: CHARDONNAY
APPELLATION: PASO ROBLES
VINEYARD: ESTATE
ALCOHOL: 13.9%
ACIDITY: 0.73
PH: 3.45
RESIDUAL SUGAR: <0.20
BRIX AT HARVEST: 25.3°
DATE HARVESTED: 11.14.10
CASES PRODUCED: 4277
RETAIL PRICE: \$19.00



GROWING SEASON

2010 was an exceptionally challenging harvest both physically and mentally, but the results were well worth the struggle. While the growing season was fairly normal, unusually cool summer temperatures made for a longer and later harvest, requiring patience for grapes to come into their ultimate ripeness in the fall. The extended hang time of fruit on the vine has produced a vintage that has great varietal expression, approachable tannins with excellent color extraction. The 2010 vintage is gearing up to be one of the most exquisite and complex vintages in California's history.

FERMENTATION

After the fruit was hand-harvested, it was whole cluster pressed and the juice was cold-settled for forty-eight hours before racking. One third of the juice remained in stainless steel tanks to undergo slow cold fermentation in order to retain an abundance of Chardonnay's natural fruit characteristics. No malolactic fermentation took place with this portion. After primary fermentation, another one-third of the juice was transferred to twenty-five percent new French oak barrels and the remaining juice was placed in neutral French oak barrels and was stirred once a week. The barreled wine was left sur-lie for five months to complete malolactic fermentation. Prior to bottling, the tank and barrel portions were combined in a tank to settle, and then bottled.

FOOD PAIRINGS

The crisp and refreshing fruit forward style of Eberle Estate Chardonnay, combined with its creamy mid-palate, makes it a perfect accompaniment to a wide array of cuisine. During the warmer months, our Chardonnay can be enjoyed with a variety of summer fare. Perfect with grilled shellfish, scallops, and fresh summer salads. Eberle Estate Chardonnay also shines with a simple appetizer of guacamole and chips or dry aged cheeses. In the winter months, it makes a cozy complement to almost any dish that is rich and buttery. Our favorite dishes include chicken with a cream sauce, linguine and clams, or a salmon and wild mushroom risotto.

WINE DESCRIPTION

Produced from our own 27 year-old estate vines, we can guarantee that our Chardonnay remains consistent in quality and character year after year, and the 2010 is a particularly outstanding vintage. Fruit flavors of crisp green apple, pear, pineapple and Meyer lemon fills the palate, finished with a hint of toasted oak. Whether you like a Chardonnay that is fruit forward or one that is an oaky buttery style, this Chardonnay has the ability to please almost any palate.

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