

2010

VIOGNIER

MILL ROAD VINEYARD



TECHNICAL NOTES

VARIETY: VIOGNIER
APPELLATION: PASO ROBLES
VINEYARD: MILL ROAD
ALCOHOL: 14.9%
ACIDITY: 0.69
PH: 3.57
RESIDUAL SUGAR: <0.19%
BRIX AT HARVEST: 26.3°
DATE HARVESTED: 11.30.10
CASES PRODUCED: 1762
RETAIL PRICE: \$21.00



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

The Viognier fruit was whole cluster pressed before the juice was transferred to stainless steel tanks and allowed to settle for a forty-eight hour period. It was then racked off the gross lees and inoculated with D21 yeast to begin primary fermentation. One-third of the wine remained in stainless steel in which no malolactic fermentation took place. One-third of the wine was aged in neutral oak and stirred twice a week adding to the viscosity of the overall blend. The remaining wine was aged in neutral oak sur lie, contributing to the delicate honeysuckle flavors. Each lot was then combined and allowed to settle just prior to bottling.

FOOD PAIRINGS

The tropical fruit flavors, medium body and crisp citrus finish of the Eberle Viognier make this wine our most versatile food pairing partner. For a match made in Heaven, try pairing with sushi, California roll, spicy tuna roll or sashimi. The crisp acidity of our Viognier also balances out a rich and creamy pasta Alfredo, lobster bisque and grilled shellfish with garlic wine butter sauce in the most delightful way. On a warm summer afternoon, simply enjoy a glass of Viognier with a Triple Cream Brie, Piave cheese and roasted pistachio nuts.

WINE DESCRIPTION

The 2010 Viognier perfumes the nose with aromas of honeysuckle, citrus blossoms and apricots. Vibrant flavors of ripe pears, peaches, almonds and spice add to the lush mid-palate of this exceptional wine. The clean and refreshing citrus finish makes Eberle Viognier a perfect partner for a variety of foods or a spectacular treat just by itself.

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