

EBERLE WINERY

2014 EBERLE CÔTES-DU-RÔBLES

This wine is the perfect example of what happens when you integrate European wine characteristics with vibrant California fruit, or simply put, “the charm of Old World wines without the funk.” Rich, juicy flavors of black cherry, ripe raspberries, and plum coat the palate with notes of baking spices, toasty oak and chewy tannins.

GROWING SEASON

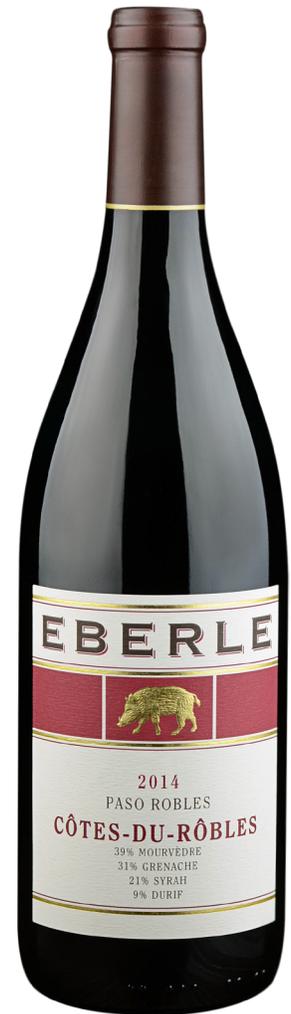
The 2014 growing season started with a very dry and mild winter, leading to an early spring and bud break in mid-March. Warm weather continued throughout spring leading into a hot and dry summer. Another year of scant rain and mild temperatures brought vines into early fruition with harvest beginning in mid-August. Yields were lower as clusters formed smaller berries, but the fruit came into the perfect ripeness and harvest was fast and furious. The results of the 2014 vintage is a wine that is full bodied with intense fruit flavors and good color extraction.

FERMENTATION

Following hand harvesting and transport to the winery, the fruit was de-stemmed and crushed. Juice from each varietal lot was kept separate, moved to stainless 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. The Mourvedre, Grenache, Syrah and Durif were blended prior to being transferred to 100% French oak barrels (20% new) and allowed to age for sixteen months.

FOOD PAIRINGS

Gary Eberle always calls this the perfect bistro wine as it pairs so well with home-style French cooking or slow cooked foods and stews. Perfect pairings include lamb meatballs simmered in a spiced tomato sauce, pork tenderloin with a red wine and mushroom reduction sauce, steak tartare or a deliciously rich duck cassoulet.



TECHNICAL NOTES

variety: 39% MOURVÈDRE,
31% GRENACHE
21% SYRAH
9% DURIF

appellation: PASO ROBLES

alcohol: 14.8%

acidity: 0.70 g /100mL

ph: 3.53

brix at harvest: 24.5°

date harvested: 10.11.14

cases produced: 683

retail price: \$28.00

