

# EBERLE WINERY

## 2015 CÔTES-DU-RÔBLES BLANC

The 2015 growing season proved to be another challenging year in Paso Robles and for California in general. Four years of drought coupled with warmer than usual temperatures throughout the 2015 season prompted one of the earliest harvests ever recorded. Harvest started in early August with clusters coming in much smaller than normal resulting in lighter yields, but exceptional quality. The good news; these wines are showing excellent color, expressive aromas and intense flavor profiles.

### FERMENTATION

Each varietal was hand-picked and immediately transferred to the winery where the grapes were whole berry pressed. Each lot was then transferred to separate stainless steel tanks and allowed to cold settle for a period of forty-eight hours before inoculation. The juice was then transferred to French Oak barrels (20% new) where it completed fermentation and was aged sur lie and stirred twice a day, three times a week. After barrel aging for 9 months, the juice was racked and the final blend was completed just prior to bottling.

### WINE DESCRIPTION

The 2015 Côtes-du-Rôbles Blanc is one our most vibrant renditions of a white Rhône blend. This medium bodied wine is crisp and refreshing, yet has a nice fleshiness that rounds out the mouth. Aromas of lemongrass, fresh melon with notes of white flowers perfume the nose, while the palate is filled with nectarine, honey and a bit of minerality with a balanced acidity

### FOOD PAIRINGS

The style of the Côtes-Du-Rôbles Blanc lends itself to a wide variety of fare from grilled shrimp, mussels steamed in a Thai red curry and coconut milk broth, seared ahi or even chicken piccata.

### TECHNICAL NOTES

*variety:* 54% GRENACHE BLANC,  
44% ROUSSANNE,  
2% VIOGNIER

*vineyards:* COLBURN, STEINBECK & MILL RD  
*appellation:* PASO ROBLES

*alcohol:* 14.2%

*acidity:* .68

*ph:* 3.52

*residual sugar:* < 0.13 %

*brx at harvest:* 23°

*date harvested:* 09.16.15

*cases produced:* 636

*retail price:* \$24.00

