

EBERLE WINERY

2015 EBERLE CÔTES-DU-RÔBLES

The 2015 Côtes-du-Rôbles marks our new Winemaker, Chris Eberle's first rendition of a red Rhone blend. This medium bodied wine captures aromas of dried cherries, cranberries, and forest floor, while the palate is filled with ripe strawberry and rhubarb compote wrapped up in rustic tannins. The Côtes-du-Rôbles is a perfect example of a bistro wine that is elegant and well-balanced.

GROWING SEASON

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

Following hand harvesting and transport to the winery, the fruit was hand-sorted, de-stemmed and crushed. The must from each varietal lot was kept separate and moved to stainless steel tanks where it was inoculated. Twenty-four hours after inoculation, the wine was pumped over twice daily in tank to extract maximum color and flavor. Each lot was then pressed separately, transferred to tank for settling and then racked to barrel. Once primary fermentation was complete it was inoculated again to undergo malolactic fermentation. Six months later, the lots were blended, then transferred to French Oak (15% new) where it was allowed to age for additional 10 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, charcuterie, or deliciously rich duck cassoulet.



TECHNICAL NOTES

variety: 54% GRENACHE
40% SYRAH
6% MOURVÈDRE

appellation: PASO ROBLES

alcohol: 14.7%

acidity: 0.60 g /100mL

ph: 3.59

brix at harvest: 24.5°

date harvested: 09.22.15

cases produced: 622

retail price: \$30.00

