

# EBERLE WINERY

## 2015 CHARDONNAY 'ESTATE'

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

After the fruit was hand-harvested, it was sorted, de-stemmed and cold soaked on skins in the press for four hours, enhancing flavor and aromatics. The juice was tasted every 30 minutes until the winemaker determined it was at optimal levels. The juice was then pressed and separated to free run and hard pressings. It was allowed to cold-settle for forty-eight hours, then racked with fluffy less, followed by inoculation to start primary fermentation. After primary fermentation, half of the wine remained in the stainless tanks and the other portion was transferred to French oak barrels (25% new). The barrel aged portion went through 20% malolactic fermentation. The barreled wine and tank portion was lees stirred, twice a week for 8 weeks, then left to age sur lie for 4 months. The Chardonnay lots were blended together prior to bottling and chilled down for cold stabilization. It was fined, filtered, and then bottled.

## WINE DESCRIPTION

This wine is fresh in every way making it one of the most exciting vintages of our Estate Chardonnay to date which we attribute to our new Winemaker's style. This wine is vibrant in color like newly cut straw with aromas and flavors of ripe pineapple, creamy lemon with a hint of sweet toasty oak.

## FOOD PAIRINGS

The versatile style of Eberle's Estate Chardonnay makes it a perfect accompaniment for a wide range of dishes from Chicken Piccata to creamy pasta dishes or if you like fresh fish, try with grilled salmon or sole sautéed in a lemon herb butter sauce.



## TECHNICAL NOTES

*variety:* CHARDONNAY

*vineyards:* ESTATE

*appellation:* PASO ROBLES

*alcohol:* 14.5%

*acidity:* 0.75

*ph:* 3.40

*residual sugar:* < 0.15 %

*brix at harvest:* 24°

*date harvested:* 9.08.15

*cases produced:* 3897

*retail price:* \$24.00

