

EBERLE WINERY

2015 VIOGNIER 'FOUR LANTERNS & MILL ROAD VINEYARDS'

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

The Viognier fruit was picked early in the cool morning air and immediately delivered to the winery. The fruit was sorted and destemmed then transferred to the press to cold soak for six hours before pressing. After pressing, the juice from the Four Lanterns Vineyard was transferred into stainless steel tanks, while the Mill Road Vineyard portion was aged in neutral oak barrels. Each lot was aged on lees and stirred twice a week for 8 weeks. The finished wine from each vineyard was blended together, racked, filtered and then bottled.

WINE DESCRIPTION

Viognier perfumes the nose with aromas of citrus blossoms and apricots. Vibrant flavors of white peaches, melon and lemon zest coat the palate followed by a clean and refreshing finish. The style of our Viognier lends itself to be a perfect food pairing partner to a variety of foods but is easily enjoyed by itself.

FOOD PAIRINGS

Gary Eberle thinks the perfect pairing is grilled scallops, while our winemaker prefers a light white fish curry. 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 or grilled shellfish with garlic wine butter sauce in the most delightful way.



TECHNICAL NOTES

variety: VIOGNIER

vineyards: 54% FOUR LANTERNS &
46% MILL ROAD VINEYARDS

appellation: PASO ROBLES

alcohol: 14.90%

acidity: 0.71

ph: 3.42

residual sugar: < 0.15%

brix at harvest: 24.5°

date harvested: 09.15.15

cases produced: 1181

retail price: \$26.00

