

EBERLE WINERY

2016 CHARDONNAY 'ESTATE'

Rainfall was ample during the winter with bud break taking place at its normal time in early spring. Going into summer, the clusters on the vine were uniform and the canopies were developing nicely. Harvest started in late August with the white varieties coming in first and continued from there at a smooth and steady pace. Perfect weather throughout the rest of the season allowed for lengthy hang times on the vine bringing the fruit into its perfect physiological ripeness - essential for developing complex flavors and good color extraction. The 2016 harvest resulted in some of the best fruit we have seen in the winery's 38-year history - it brings the promise of an excellent vintage comparable to 2007, which Gary Eberle has touted as the "best vintage ever to come out of Paso Robles."

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 fruit was then pressed and separated into free run and hard pressings. It was allowed to cold-settle for forty-eight hours, then racked with fluffy lees, 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 barreled wine and tank portion was lees stirred, twice a week for 8 weeks, then left to age sur lie for 6 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

Elegant and well-balanced is the best way to describe our Estate Chardonnay. Aromas and flavors of fresh pineapple, vanilla bean, creamy lemon curd with a hint of French oak.

FOOD PAIRINGS

The versatile style of Eberle's Estate Chardonnay makes it a perfect accompaniment for a wide range of dishes that are mildly spicy or rich and creamy. One of our favorite pairings is herbed roasted chicken or a creamy salmon bisque.



TECHNICAL NOTES

variety: CHARDONNAY

vineyards: EBERLE ESTATE

appellation: PASO ROBLES

alcohol: 14.3%

acidity: 0.68 g/l

ph: 3.48

residual sugar: < 0.28 %

brix at harvest: 24°

date harvested: 9.26.16

cases produced: 2656

retail price: \$24.00

