

EBERLE WINERY

2016 MUSCAT CANELLI

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, readying to protect the fruit from the hot summer sun. Harvest started in late August with the white varietals 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 37-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

The fruit was sorted, de-stemmed and transferred to tank. After a two-hour cold soak, the fruit was then pressed. The resulting juice was racked and inoculated with yeast to start a long, cool fermentation. When optimum sugar and acid levels were reached, fermentation was stopped by chilling the wine down to 30° Fahrenheit. The wine was kept chilled for approximately two months to maintain the aromas, phenols and a natural effervescence. After a final filtration, the wine was bottled and released. This marks the first vintage produced of this wine in a screw-cap closure.

WINE DESCRIPTION

The Muscat Canelli reveals enticing aromas of Jasmine blossoms and Mandarin zest intermingled with flavors of white peach and bursts of guava. Refreshing and semi-sweet, this wine is a favorite complement to desserts, or try it as an aperitif.

FOOD PAIRINGS

Eberle's Muscat Canelli has low residual sugar with balanced acid making it a semi-sweet wine that is refreshing and crisp. Because of its light and refreshing style, the Muscat Canelli is a perfect food partner: as an aperitif with appetizers, a counter point to spicy foods or the just-right accent for desserts. Try it with spicy Thai cuisine, goat cheese on crostini starters or a variety of delicious desserts like crème brulee, or honey glazed Panna Cotta with fresh berries.

TECHNICAL NOTES

variety: MUSCAT CANELLI

vineyards: EBERLE ESTATE

appellation: PASO ROBLES

alcohol: 11.0%

acidity: 6.5 g/l

ph: 3.2

residual sugar: 6.25

brix at harvest: 23.5°

date harvested: 08.22.16

cases produced: 846

retail price: \$20.00

