

EBERLE WINERY

2017 CÔTES-DU-ROBLES ROSÉ

Rainfall was ample during the winter months and budbreak took place at the normal time in early spring. A moderately hot summer led to excellent canopy growth and uniform cluster development. A major heatwave across California in the last week of August led to a “fast and furious” harvest. All of our white varietals were harvested within the first week of September – a record for Eberle Winery. The red varietals were right behind them with the Zinfandel being the first to come through the cellar doors. Our hard-working winemaking team spent a lot of time at the sorting table this year, making sure each cluster was carefully inspected and sorted, eliminating raisins and damaged fruit to insure a quality vintage. Our new Enoveneta wine press from Italy helped us keep up with the pace of harvest as well. Overall, it looks like 2017 will be a stellar vintage as the wines are showing good color extraction, with excellent balance and well-developed flavor profiles.

FERMENTATION

The fruit was crushed, de-stemmed, and transferred to a stainless-steel tank where it was allowed to cold soak for twenty-four hours on the Syrah skins. The juice was bled off the skins and transferred to a separate stainless-steel tank where it was cold settled for two days, then racked, then slow cold fermented at 52° Fahrenheit. After fermentation, 70% of the wine was aged on fine lees in stainless steel barrels while the other 30% was aged on fine lees in neutral French oak barrels for 4 months.

WINE DESCRIPTION

Zesty, but not irresponsible! The 2017 Côtes-du-Rôbles Rosé is enticing, yet shows restraint. The vibrant pink color leads your nose and mouth to the glass where it's treated to aromas and flavors of tropical fruits, strawberries, freshly peeled apples with a hint of grapefruit.

FOOD PAIRINGS

The balance of fruit and acid in this wine makes it a perfect food pairing partner and will pair with almost any fish or chicken dish. We suggest grilled salmon with a dill-pesto sauce or a grilled shrimp salad with goat cheese. Our Rosé is also a festive wine and will pair well with your holiday turkey or ham.

TECHNICAL NOTES

variety: 60% SYRAH
37% GRENACHE
3% VIOGNIER

appellation: PASO ROBLES

alcohol: 13.8%

ph: 3.6

acidity: 0.6 g/l

brix at harvest: 23°

date harvested: 09.15.17

residual sugar: <0.17%

cases produced: 446

retail price: \$24.00

