

# EBERLE WINERY

## 2017 CHARDONNAY 'ESTATE'

A moderately hot summer resulted in excellent canopy growth and uniform cluster development, while a heat spike in the last week of August led to a fast and furious harvest. All of our white varieties were harvested during the first week of September – a record for Eberle Winery. The red grapes were close behind, starting with Zinfandel. Sorting eliminated raisined berries and damaged fruit. Overall, the vintage has turned out to be of stellar quality: all of the wines show good color extraction, excellent balance and well-developed flavor profiles.

## VINIFICATION

The grapes were hand-harvested, sorted then de-stemmed. The must cold-soaked on the skins for four hours to concentrate flavor and aromatics. The juice was separated into free-run and press fractions, then cold-settled for 48 hours, racked, and inoculated to start fermentation. Half of the wine remained in stainless steel post fermentation, and half ended up in French oak barrels (25% new). We stirred the lots twice a week for eight weeks, then left new wine to age sur lie for six months. Finally, the lots were blended, cold stabilized, filtered and bottled.

## WINE DESCRIPTION

The 2017 Eberle Chardonnay is fresh and appealing, with fruit forward aromatics and balanced flavors of tropical pineapple, Granny Smith apple, lemon and vanilla.

## FOOD PAIRINGS

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



## TECHNICAL NOTES

*variety:* CHARDONNAY

*vineyards:* ESTATE

*appellation:* PASO ROBLES

*alcohol:* 14.5%

*acidity/ph:* 0.68 / 3.50

*residual sugar:* < 0.30 %

*brix at harvest:* 24°

*date harvested:* 8.26.17

*cases produced:* 2797

*retail price:* \$24.00

