

EBERLE WINERY

2017 VIOGNIER ‘MILL ROAD VINEYARD’

Rainfall was ample during the winter months and bud break 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 good amount 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. Overall, the 2017 vintage has turned out to be of stellar quality as the wines are showing good color extraction, with excellent balance and well-developed 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, half of the juice was transferred into stainless steel tanks, while the other half was aged in neutral oak barrels. Each portion was aged on lees and stirred twice a week for 8 weeks. The finished wine was blended together, racked, filtered and then bottled.

WINE DESCRIPTION

Full-bodied yet elegant, Eberle’s Viognier has a classic floral bouquet of litchi, orange blossom and honeysuckle with mouthwatering flavors of apricot and peach, culminating in a long, crisp finish. Our Viognier pairs exquisitely well with a wide range of dishes from spicy Thai cuisines to grilled scallops.

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: MILL ROAD VINEYARD

appellation: PASO ROBLES

alcohol: 14.3%

acidity: 0.71

ph: 3.46

residual sugar: < 0.17%

brx at harvest: 24°

date harvested: 08.25.17

cases produced: 1608

retail price: \$26.00

