

EBERLE WINERY

2017 MUSCAT CANELLI 'ESTATE'

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 varieties were harvested within the first week of September – a record for Eberle Winery. The red varieties 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 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.

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: .62 g/l

ph: 3.27

residual sugar: 7.13

brix at harvest: 24°

date harvested: 09.04.17

cases produced: 851

retail price: \$22.00

