

EBERLE WINERY

2015 MUSCAT CANELLI

The 2015 growing season proved to be another challenging year in Paso Robles and for California in general. Four years of drought coupled with warmer than usual temperatures throughout the 2015 season prompted one of the earliest harvests ever recorded. Harvest started in early August with clusters coming in much smaller than normal resulting in lighter yields, but exceptional quality. The good news; these wines are showing excellent color, expressive aromas and intense flavor profiles.

FERMENTATION

The fruit was sorted, de-stemmed and transferred to a tank. After a two hour cold soak it was pressed. The 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 the natural effervescence. After a final filtration, the wine was bottled and released.

WINE DESCRIPTION

Enticing aromas of orange blossoms and ripe apricots are balanced with mouthwatering flavors of candied ginger and white peach finished with a bright citrus kiss. This crisp and semi-sweet wine will excite your nose and your palate!

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: 11.1%

acidity: 7.0

ph: 3.15

residual sugar: 6.84

brix at harvest: 25°

date harvested: 09.03.15

cases produced: 522

retail price: \$20.00

