

EBERLE WINERY

2016 VIOGNIER 'MILL ROAD VINEYARD'

Rainfall was ample during the winter with bud break taking place at its normal time in early spring. Going into summer, the clusters on the vine were uniform and the canopies were developing nicely, readying to protect the fruit from the hot summer sun. Harvest started in late August with the white varietals coming in first and continued from there at a smooth and steady pace. Perfect weather throughout the rest of the season allowed for lengthy hang times on the vine bringing the fruit into its perfect physiological ripeness - essential for developing complex flavors and good color extraction. The 2016 harvest resulted in some of the best fruit we have seen in the winery's 37-year history - it brings the promise of an excellent vintage.

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

Viognier perfumes the nose with aromas of citrus blossoms and apricots. Vibrant flavors of white peaches, melon and lemon zest coat the palate followed by a clean and refreshing finish. The style of our Viognier lends itself to be a perfect food pairing partner to a variety of foods but is easily enjoyed by itself.

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: 0.67

ph: 3.50

residual sugar: < 0.21%

brx at harvest: 24°

date harvested: 09.16.16

cases produced: 1542

retail price: \$26.00

