

# 2006

ESTATE  
CHARDONNAY



## TECHNICAL NOTES

VARIETY: CHARDONNAY  
APPELLATION: PASO ROBLES  
VINEYARD: EBERLE ESTATE  
ALCOHOL: 14.5%  
ACIDITY: .72  
PH: 3.39  
RESIDUAL SUGAR: <0.5%  
BRIX AT HARVEST: 26°  
DATE HARVESTED: 09.03.06  
DATE BOTTLED: 04.18.07  
CASES PRODUCED: 2600  
RETAIL PRICE: \$18.00



## HARVEST CONDITIONS

2006 proved to be one of the longest harvests on recent record. The long growing season maintained consistent climate allowing fruit to fully mature through the warmer temperatures in mid-October. Some late season rains had very little impact on the quality of overall fruit. In general, yields varied depending upon varietal with lighter crop loads being harvested to pick only the best quality fruit. Other 'quality indicators' include smaller berries and longer hang times, increasing the concentration and flavor of the fruit.

## FERMENTATION

After the fruit was hand-harvested, it was whole cluster pressed and the juice was cold-settled for forty-eight hours before racking. One third of the juice remained in stainless steel tanks to undergo slow fermentation in order to retain an abundance of Chardonnays natural fruit characteristics. No malolactic fermentation took place with this portion. After primary fermentation, another two thirds of the juice was transferred to twenty-five percent new French oak barrels and the remaining juice was placed in neutral French barrels. The barreled wine was left sur-lie for five months to complete malolactic fermentation. Prior to bottling, the tank and barrel portions were combined in a tank to settle, and then bottled.

## FOOD PAIRINGS

The fresh fruity style of this wine will complement various poultry dishes as well as sea foods, including savory fresh oysters, linguine with clams or even rich fish such as salmon. For lighter fare, try pairing this wine with mild cheeses and afternoon snacks.

## WINE DESCRIPTION

Eberle's 2006 Estate Chardonnay exhibits a combination of lemon-lime citrus aromas with rich flavors of pineapple, pear and green apple rounded by just a touch of vanilla oak. A delightful, crowd-pleasing wine to accompany any fine cuisine or enjoy by the glass!

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