

2006

MILL ROAD VIOGNIER



TECHNICAL NOTES

VARIETY: VIOGNIER
APPELLATION: PASO ROBLES
VINEYARD: MILL ROAD
ALCOHOL: 15.0%
ACIDITY: .65
PH: 3.58
RESIDUAL SUGAR: <0.5%
BRIX AT HARVEST: 26°
DATE HARVESTED: 09.26.06
DATE BOTTLED: 03.13.07
CASES PRODUCED: 1613
RETAIL PRICE: \$20.00



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

The Viognier fruit was whole cluster pressed and then the juice was transferred to stainless steel tanks and allowed to settle for a twenty four hour period. It was then racked off the gross lees and inoculated with Epernay yeast to begin primary fermentation. While the majority of the wine remained in the tanks to complete primary fermentation, a small portion was transferred to neutral barrels to undergo barrel fermentation. Just prior to bottling, the two batches were combined and allowed to settle before being bottled.

FOOD PAIRINGS

The dense fruit characteristics and richness of Eberle Viognier are an opulent complement to any Pan-Pacific cuisine, from a spicy Thai noodle dish to tuna tartar or shellfish including, baked lobster and fresh raw oysters.

WINE DESCRIPTION

A classic floral bouquet of litchi, honeysuckle and apricot complement mouthwatering flavors of melon, peach and a long dry finish with hints of candied ginger. Eberle Mill Road Viognier is an elegant wine to enjoy by the glass, but the rich, full bodied characteristics of the wine is an ideal companion to enhance an array of your favorite dishes.

EBERLE WINERY P.O. Box 2459 PASO ROBLES, CALIFORNIA 93447
PH: 805.238.9607 F: 805.237.0344 WWW.EBERLEWINERY.COM

