

2003

MUSCAT CANELLI

TECHNICAL NOTES:

VARIETIES: 100% Muscat Canelli

APPELLATION: Paso Robles

VINEYARD: Estate

ALCOHOL: 11.5%

ACIDITY: .70

pH: 2.93

RESIDUAL SUGAR: 5.25%

BRIX AT HARVEST: 25.0

DATES HARVESTED: 09.20.03

DATE BOTTLED: 11.18.03

CASES PRODUCED: 1296

SUGGESTED RETAIL PRICE: \$12.00



EBERLE WINERY

P.O. Box 2459
Paso Robles, California 93447
Ph: 805.238.9607
F: 805.237.0344
www.eberlewinery.com

HARVEST CONDITIONS

The growing season for 2003 began with a cool and wet Spring, but warmed up mid-summer. A heat spell lasted through the months of May and June, which created some set & bloom problems. The remainder of the harvest season had ideal temperatures with warm days and cool nights. Crop sizes were lower with clusters smaller, but the lower crop yield produced higher intensity in the fruit, resulting in premium quality, complex grapes.

FERMENTATION

The fruit was whole cluster pressed and allowed to settle for 48 hours. The juice was then racked and inoculated with EC1118 yeast to start a long, cool fermentation. When optimum sugar and acid levels were reached, fermentation was arrested by chilling the wine to 30 degrees fahrenheit. The wine was kept chilled for approximately thirty days while the lees naturally settled out. After a final filtering the wine was bottled. A touch of the natural carbon dioxide from fermentation is retained for a lovely spritz to the finished wine.

FOOD PAIRINGS

Eberle Muscat Canelli is always a delightful summertime aperitif or a perfect companion to a simple picnic, a relaxing moment on the patio or even a refreshing treat while sitting in the hot tub! Enjoy as a classic dessert wine with light, fruit-based desserts but don't hesitate to pair this wine with your favorite spicy dishes.

WINE DESCRIPTION

The 2003 Muscat Canelli maintains top quality consistency, exhibiting lively and refreshing qualities. Clean and light on the palate, this wine is well-balanced and offers fresh flavors of peach and pear ending with a delicate and crisp finish.

