

EBERLE WINERY

2016 EBERLE CÔTES-DU-RÔBLES

This wine is the perfect example of what happens when you integrate European wine characteristics with vibrant California fruit, or simply put, “the charm of Old World wines without the funk.” The Cotes-du-Robles is a bistro wine that is elegant and well-balanced with delicate layers of black plum and ripe strawberries with rustic tannins.

GROWING SEASON

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. 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 38-year history – it brings the promise of an excellent vintage comparable to 2007, which Gary Eberle has touted as the “best vintage ever to come out of Paso Robles.”

FERMENTATION

Following hand harvesting and transport to the winery, the fruit was hand-sorted, de-stemmed and crushed. The must from each varietal lot was kept separate and moved to stainless steel tanks where it was inoculated. Twenty-four hours after inoculation, the wine was pumped over twice daily in tank to extract maximum color and flavor. Each lot was then pressed separately, transferred to tank for settling and then racked to barrel. Once primary fermentation was complete it was inoculated again to undergo malolactic fermentation. Six months later, the lots were blended, then transferred to French Oak (15% new) where it was allowed to age for an additional 10 months.

FOOD PAIRINGS

This wine pairs well with savory rich stews or a slow cooked dish like a duck cassoulet, a charcuterie board with country pâté or pappardelle with a veal ragù sauce.

TECHNICAL NOTES

variety: 72% GRENACHE
20% SYRAH
8% MOURVÈDRE

appellation: PASO ROBLES

alcohol: 14.1%

acidity: 0.62 g / l

ph: 3.54

brix at harvest: 25°

date harvested: 09.23.16

cases produced: 1042

retail price: \$30.00

