

EBERLE WINERY

2017 CÔTES-DU-RÔBLES BLANC

Rainfall was ample during the winter months and bud break took place at the normal time in early spring. A moderately hot summer led to excellent canopy growth and uniform cluster development. A major heatwave across California in the last week of August led to a “fast and furious” harvest. All of our white varietals were harvested within the first week of September – a record for Eberle Winery. The red varietals were right behind them with the Zinfandel being the first to come through the cellar doors. Our hard-working winemaking team spent a good amount of time at the sorting table this year, making sure each cluster was carefully inspected and sorted, eliminating raisins and damaged fruit to insure a quality vintage. Overall, the 2017 vintage has turned out to be of stellar quality as the wines are showing good color extraction, with excellent balance and well-

FERMENTATION

Each varietal was hand-picked and immediately transferred to the winery where the grapes were destemmed and allowed to soak on the skins for 6 hours. Each lot was then pressed and transferred to separate stainless-steel tanks and allowed to cold settle for a period of forty-eight hours before racking. The wine was then racked and transferred to stainless steel tanks to begin cold fermentation. It was then transferred to neutral French Oak barrels to finish fermentation and aged sur lie. The wine was stirred three times a week for a period of 8 weeks. After barrel aging it was racked, filtered and then bottled.

WINE DESCRIPTION

The 2017 Côtes-du-Rôbles Blanc is a blend of 50% Grenache Blanc, 46% Roussanne & 4% Viognier. Our delicious white Rhône blend has flavors and aromas of fresh pears and apricots with hints of candied ginger followed by a dry, flinty finish.

FOOD PAIRINGS

The crisp and refreshing style of the Côtes-du-Rôbles Blanc makes it a perfect pairing partner to almost anything with shellfish, from linguine and clams to steamed lobster dripping with melted butter. This wine is also a nice accompaniment with fresh summer salads and aged cheeses.

TECHNICAL NOTES

variety: 50% GRENACHE BLANC,
46% ROUSSANNE,
4% VIOGNIER

vineyards: COLBURN, STEINBECK & MILL RD
appellation: PASO ROBLES

alcohol: 13.1%

acidity: .68

ph: 3.36

residual sugar: 0.19 %

brix at harvest: 23°

date harvested: 08.23.17

cases produced: 662

retail price: \$24.00

