

EBERLE WINERY

2017 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,raspberry and ripe strawberries with integrated tannins.

GROWING SEASON

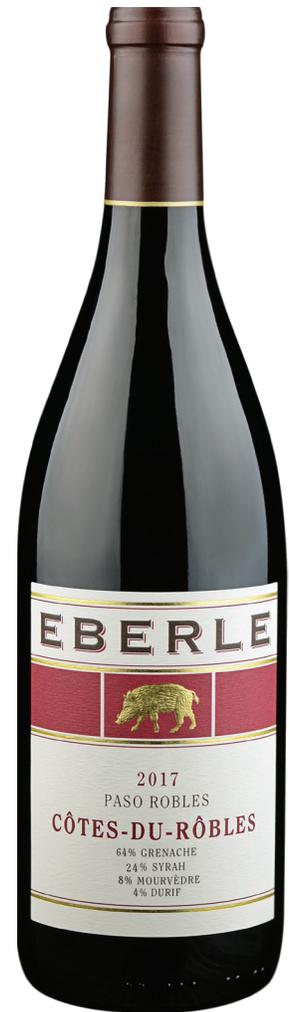
A moderately hot summer resulted in excellent canopy growth and uniform cluster development, while a heat spike in the last week of August led to a fast and furious harvest. All of our white varieties were harvested during the first week of September – a record for Eberle Winery. The red grapes were close behind, starting with Zinfandel. Sorting eliminated raisined berries and damaged fruit. Overall, the vintage has turned out to be of stellar quality: all of the wines show good color extraction, excellent balance and well-developed flavor profiles.

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: 64% GRENACHE
24% SYRAH
8% MOURVÈDRE
4% Durif

appellation: PASO ROBLES

alcohol: 14.1%

acidity: 0.60 g / L

ph: 3.51

brix at harvest: 25°

date harvested: 09.16.17

cases produced: 1193

retail price: \$30.00

