EBERLE MINERY

2018 CÔTES-DU-RÔBLES BLANC

Lower than normal rainfall during the winter led to a normal bud break in the spring. Warm days and cool nights allowed the vines to develop ample canopy cover, protecting the fruit from heat spikes throughout the summer. Harvest started early September with fruit coming in at a steady pace throughout the season. Clusters and berries were uniform in size and quality was excellent. The results of this vintage are wines that are bright, well-balanced and complex with intense flavor profiles.

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 2018 Côtes-du-Rôbles Blanc is a blend of 55% Grenache Blanc, 30% Roussanne & 15% 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: 55% GRENACHE BLANC, 30% ROUSSANNE, 15% VIOGNIER vineyards: COLBURN, STEINBECK & MILL RD appellation: PASO ROBLES alcohol: 13.5% acidity: .66 ph: 3.49 residual sugar: 0.15 % brix at harvest: 23.5° date harvested: 09.02.18 cases produced: 626 retail price: \$24.00

