

EBERLE WINERY

2018 EBERLE CÔTES-DU-RÔBLES

The 2018 Cotes-du-Robles is our winemaker's favorite vintage to date. 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 has aromas of violets and rose petals with a deluge of strawberry, blueberry and red raspberry that coats the palate nicely. This wine is very drinkable now and will age well in the next 3 to 5 years.

GROWING SEASON

Lower than normal rainfall during the winter led to a regular 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 in 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

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 barrels (15% new) where it was allowed to age for an additional 16 months.

FOOD PAIRINGS

This medium bodied red Rhone blend goes well with a plate of charcuterie with aged cheeses, a braised pork chop with a peppercorn sauce, or even a roasted red-pepper beef stew.



TECHNICAL NOTES

variety: 63% GRENACHE
30% SYRAH
7% MOURVÈDRE

appellation: PASO ROBLES

alcohol: 14%

acidity: 0.61 g/L

ph: 3.54

brix at harvest: 24°

date harvested: 09.16.18

cases produced: 1028

retail price: \$34.00

