

EBERLE WINERY

2018 CÔTES-DU-ROBLES ROSÉ

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

The fruit was crushed, de-stemmed, and transferred to a stainless-steel tank where it was allowed to cold soak for twenty-four hours on the Syrah skins. The juice was then bled off the skins and transferred to a separate stainless-steel tank where it was cold settled for two days, racked, then slow cold fermented at 52° Fahrenheit. After fermentation, 70% of the wine was aged on fine lees in stainless steel barrels and the remaining 30% was aged on fine lees in neutral French oak barrels for three months.

WINE DESCRIPTION

The 2018 Côtes-du-Rôbles Rosé is enticing, yet shows restraint. The vibrant pink color leads your nose and mouth to the glass where aromas and flavors of tropical fruits, strawberries and a hint of pink grapefruit leap out of the glass.

FOOD PAIRINGS

The balance of fruit and acid in this wine makes it a perfect food partner and it pairs well with almost any fish or chicken dish. We suggest grilled salmon with a dill-pesto sauce or a grilled shrimp salad with goat cheese. Our Rosé is also a festive wine and will pair well with your holiday turkey or ham.

TECHNICAL NOTES

variety: 52% GRENACHE
44% SYRAH
4% VIOGNIER

appellation: PASO ROBLES

alcohol: 13.9%

ph: 3.42

acidity: 0.65 g/l

brix at harvest: 23°

date harvested: 09.16.18

residual sugar: <0.16%

cases produced: 673

retail price: \$24.00

