

EBERLE WINERY

2018 CHARDONNAY 'ESTATE'

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.

VINIFICATION

The grapes were hand-harvested, sorted then de-stemmed. The must cold-soaked on the skins for four hours to concentrate flavor and aromatics. The juice was separated into free-run and press fractions, then cold-settled for 48 hours, racked, and inoculated to start fermentation. 85% of the Chardonnay was aged in French Oak barrels (35% new), while the remaining portion was stored in stainless steel. A small portion of the wine went through malolactic after primary fermentation. We stirred the lots twice a week for eight weeks, then left new wine to age sur lie for six months. Finally, the lots were blended, cold stabilized, filtered and bottled.

WINE DESCRIPTION

The 2018 Eberle Chardonnay is fresh and appealing, yet rich and creamy on the palate. This wine blooms with aromatics and flavors of citrus blossom, fresh peach, pineapple, and a delicate balance of French oak combined with mouthwatering acid.

FOOD PAIRINGS

The versatility of Eberle's Estate Chardonnay makes it a perfect accompaniment for a wide range of dishes that are mildly spicy or rich and creamy. Two of our favorite pairings are herbed roasted chicken or a creamy salmon bisque.



TECHNICAL NOTES

variety: CHARDONNAY

vineyards: ESTATE

appellation: PASO ROBLES

alcohol: 14.1%

acidity/ph: 0.66 / 3.50

residual sugar: < 0.13 %

brix at harvest: 24°

date harvested: 9.4.18

cases produced: 1280

retail price: \$26.00

