EBERLE WINERY

2019 EBERLE COTES-DU-ROBLES

GROWING SEASON

The Paso Robles appellation had its fair share of rainfall at the beginning of 2019, leading to a cooler than normal spring and delaying bud-break by two weeks. Moderate temperatures over the summer, with only a few heat spikes, allowed the vines time to develop ample canopies and fully formed berries on the clusters. Harvest started the second week of September, a bit later than usual. The extra hang time allowed the berries to come into perfect ripeness enhancing color, flavors, and complexity. Overall, the 2019 harvest went smoothly, and we have high expectations of the resulting wines.

VINIFICATION

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 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 neutral French Oak barrels where it was allowed to age for an additional 10 months.

WINE DESCRIPTION AND FOOD PAIRING

Our 2019 Côtes-du-Rôbles is the perfect example of how delicious a red Rhône blend from Paso Robles can be. At first sip, your palate is coated by flavors of strawberry, blackberry, and raspberry, with hints of rose petals, violets, dried herbs, and a touch of spice. A great bistro wine that has complexity and balance, with enough body to be enjoyed with a lamb burger with feta cheese and a cilantro sauce, Chilean sea bass with a cherry tomato butter sauce, a mushroom burger with plenty of Gruyere or a bowl of hearty beef chili.

APPELLATION Paso Robles
DATE HARVESTED 9/14/19
ALCOHOL 14.5%
ACIDITY/PH 6.0 g/l / 3.7
BRIX AT HARVEST °25
CASES PRODUCED 994

Award Winning ~ Classic ~ Cave-Aged ~ Hand-Crafted

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