

EBERLE WINERY

2019 'ESTATE' CHARDONNAY

GROWING SEASON

The Paso Robles appellation had its fair share of rainfall at the beginning of 2019, leading to a cooler than normal spring. 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 our usual, but the extra hang time allowed the berries to come into their perfect ripeness enhancing color, flavors, and complexity.

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. 70% of the Chardonnay was aged in French Oak barrels (20% 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 2019 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

brix at harvest: 24°

alcohol: 14.1%

acidity/ph: 0.62 / 3.48

residual sugar: < 0.15 %

date harvested: 9.6.19

cases produced: 2600

retail price: \$26.00

