

EBERLE WINERY

2019 CÔTES-DU-ROBLES ROSÉ

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

FERMENTATION

Winemaker Chris Eberle picked this combination of grapes specifically to make Rosé. After crushing, the grapes were transferred to stainless-steel and cold soaked for twenty-four hours on the Syrah skins. The juice was then drained off the skins and transferred to a separate tank to cold settle for two days prior to a slow, cool fermentation 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 2019 Côtes-du-Rôbles Rosé is refreshingly vibrant and captures the palate with the first sip. Light salmon in color with aromas of rose petals and strawberries with flavors of guava, clingstone peaches, fresh cut watermelon, and a touch of pink grapefruit.

FOOD PAIRINGS

Mouthwatering acid combined with fresh fruit flavors and a hint of spice make this wine a versatile food pairing partner. We suggest seared salmon with a garlic lemon butter sauce, a turkey, and brie panini with fresh pear and a bit of honey, or a coconut lime ceviche. If you ask Gary Eberle, he would tell you it's the most festive and perfect wine to pair well with your holiday turkey or ham.

TECHNICAL NOTES

variety: 70% GRENACHE
27% SYRAH
3% VIOGNIER

appellation: PASO ROBLES

alcohol: 13.7%

ph: 3.37

acidity: 0.66 g/l

brix at harvest: 23°

date harvested: 09.16.19

residual sugar: <0.15%

cases produced: 557

retail price: \$24.00

