

# EBERLE WINERY

## 2019 EBERLE VIOGNIER

### 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 Viognier fruit was picked in the cool morning and immediately delivered to the winery. The fruit was sorted and destemmed, then transferred to the press for a six-hour cold soak prior to pressing. After pressing, half of the juice was transferred into stainless steel tanks, and half was aged in neutral oak barrels. Each portion was aged on the lees and stirred twice a week for eight weeks. The finished lots were blended, racked, filtered and then bottled.

### WINE DESCRIPTION

Full-bodied yet elegant, Eberle's Viognier has a classic floral bouquet of litchi, orange blossom and honeysuckle, with flavors of apricot and peach, followed by a long, crisp finish.

### FOOD PAIRINGS

The wine pairs exquisitely well with a wide range of dishes from spicy Thai cuisines to grilled scallops, and the crisp acidity also balances out a rich and creamy pasta Alfredo or grilled shellfish with garlic wine butter sauce.



### TECHNICAL NOTES

*variety:* VIOGNIER

*vineyard:* MILL ROAD VINEYARD  
FOUR LANTERNS VINEYARD

*appellation:* PASO ROBLES

*brix at harvest:* 24°

*alcohol:* 14.1%

*acidity/ph:* 0.64 / 3.42

*residual sugar:* < 0.13

*date harvested:* 09.08.19

*cases produced:* 1285

*retail price:* \$26.00

