

EBERLE WINERY

2022 EBERLE ESTATE CHARDONNAY

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Eberle's Estate Chardonnay is fresh and appealing. A well-balanced wine that is pleasing to a wide range of palates. The grapes are produced from our Estate vineyard which provides the perfect soil and climatic conditions to ensure our Chardonnay remains consistent in style, quality, and character year after year.

WINEMAKER NOTES

The 2022 growing season had the potential of being a stellar vintage until we were hit with a couple of challenges during harvest, namely an extended heat spell and a bit of rain. We had to be careful about which varietals to pick and what to leave hanging to avoid raisins and rot from the moisture. Even though the harvest was not perfect, the results of this vintage have surprised me with wines with immense aromatics, expressive flavors, and plenty of tannins.

The fruit was hand-picked in the cool early morning, then brought into the winery where it was carefully sorted, and destemmed. The must cold soaked on the skins for approximately 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. The Chardonnay was aged in 65% French Oak barrels (35% new), while the remaining portion was stored in stainless steel. A small portion of the wine (15%) went through malolactic after primary fermentation. The lots were stirred twice a week for 3 months, then left to age sur lie for an additional three months. Finally, the lots were blended, cold-stabilized, filtered, and bottled.

TASTING NOTES AND FOOD PAIRINGS

Our Estate Chardonnay is well-balanced with a waxy smooth palate, lightly toasted oak, and a touch of salinity. Flavors and aromas of Meyer lemon, apple blossom, brioche, toffee, pie crust, and white peach. Eberle's Estate Chardonnay pairs nicely with almond-crusted salmon, crab cakes, corn chowder, or pork tenderloin with apples.

VARIETY 100% Chardonnay

APPELLATION Paso Robles

ALCOHOL 14.1%

ACIDITY/PH 6.0 g/l / 3.58

RESIDUAL SUGAR <0.17%

CASES PRODUCED 1914



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

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