

EBERLE WINERY

2023 CÔTES-DU-RÔBLES ROUGE

DESCRIPTION

Our CDR Rouge offers a vibrant bouquet of fresh raspberry, ripe strawberry, and delicate rose petal. On the palate, notes of blood orange and buttery biscuit harmonize with subtle sage, creating a well-balanced and aromatic profile.

FOOD PAIRING

Enhance your wine experience by pairing it with smoked orange rosemary duck, a charcuterie board of savory delights, or a roasted beet, carrot, and kale salad drizzled with a zesty vinaigrette. These dishes complement the wine's complexity, highlighting its balance and depth.

WINEMAKER NOTES

Crafted with care, this wine spent 10 months aging in barrel, with 10% new French oak lending delicate notes of vanilla and spice. The remaining time in neutral barrels preserved the fruit's vibrant character, allowing fresh aromas and flavors to shine while imparting a soft, well-integrated texture. This thoughtful aging process highlights the wine's balance and finesse.

VARIETY 58% Grenache, 34% Mourvèdre, & 8% Syrah

VINEYARD Paso Robles

OPTIMAL DATE Now-2030

ALCOHOL 14.0%

RETAIL PRICE \$39.00



Making Award-Winning Wines Since 1982

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