

EBERLE WINERY

2023 EBERLE ESTATE VIOGNIER

Eberle's Viognier is a standout amongst Central Coast Viogniers and remains our most award-winning white wine. The 2023 Viognier marks our third vintage produced from Eberle Estate Vineyard. Winemaker Chris Eberle prefers to pick our Estate Viognier at varying degrees of ripeness to control alcohol levels and keep a nice balance between the fruit and acid.

WINEMAKER NOTES

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, while the other half was aged in neutral oak barrels. Each portion was aged on the lees and stirred twice a week. The Viognier fruit was harvested in the cool morning and promptly transported to the winery. The fruit underwent sorting and destemming before being transferred to the press for a six-hour cold soak prior to pressing. Following pressing, half of the juice was moved to stainless steel tanks, while the other half was aged in neutral oak barrels. Both portions were aged on the lees and stirred twice a week for three months. Fifty-four percent of the wine was aged in French oak, and forty-six percent remained in stainless steel. The final lots were blended, racked, filtered, and then bottled. Fifty-four percent of the wine was aged in French oak, and forty-six percent remained in stainless steel. The finished lots were blended, racked, filtered, and then bottled.

WINE DESCRIPTION AND FOOD PAIRING

Eberle's Viognier offers aromas and flavors of honeydew, tangerine, kiwi, lychee, and jasmine. This vibrant wine has a lively nose, bracing acidity, and well-balanced sweetness. It pairs well with a wide range of cuisines, from sushi to Pad Thai, carrot and parsnip bisque, and especially grilled scallops, which is Gary's favorite.

DATE HARVESTED 9/12, 9/16, 9/20, 9/23

ALCOHOL 14.2 %

ACIDITY/PH 6.5 g/L / 3.6

R.S <0.4%

BRIX AT HARVEST °24

CASES PRODUCED 1622



Family-Owned ~ Handcrafted ~ Award-Winning ~ Cave-Aged

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