

EBERLE WINERY

2024 CÔTES-DU-RÔBLES BLANC

DESCRIPTION

Bright and refreshing, this Côtes du Rôbles Blanc opens with notes of kiwi, honeydew melon, and a hint of ginger. A subtle flinty minerality lends structure, while balanced acidity (3/5) and fruit intensity (3/5) create a clean, textured finish. A perfect white for warm days and fresh fare.

FOOD PAIRING

Pairs beautifully with fresh oysters, goat cheese salads, grilled shrimp, or a light Thai curry. The wine's crisp acidity and subtle minerality enhance seafood and herbal flavors, making it a versatile companion for both delicate and lightly spiced dishes.

WINEMAKER NOTES

6 months barrel aged in neutral French oak. Lees stirred twice a week for 2 months. Viognier is from Steinbeck Vineyards, Picpoul is from Eberle Estate, and Grenache is from the Adelaida District. All picked separately with some cold skins contact press.

VARIETY 68% Grenache Blanc, 24% Picpoul Blanc, 8% Viognier

VINEYARD Steinbeck Vineyards, Eberle Estate, Adelaida District

OPTIMAL DATE Now-2028

ALCOHOL 13.0%

RETAIL PRICE \$34.00

Making Award-Winning Wines Since 1979

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