

# EBERLE WINERY

## 2024 CÔTES-DU-RÔBLES ROSÉ

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### DESCRIPTION

This Rosé delights with a bouquet of fresh rhubarb, strawberry, lychee, papaya, pink grapefruit, passionfruit, and dragon fruit. Crafted with care, the wine undergoes a two-day rack followed by a cold fermentation lasting up to two weeks, preserving its vibrant fruit character. With bright acidity and a lingering fruit-forward finish, it's a refreshing choice for any occasion.

### FOOD PAIRING

This Rosé pairs beautifully with fresh fruit sorbet or smoked salmon and capers. It also complements charcuterie boards and soft cheeses, making it a versatile choice for light and flavorful meals.

### WINEMAKER NOTES

Crafted entirely in 100% stainless steel, this Rosé showcases fruit specifically grown for Rosé production. Using two distinct clones and three different harvest picks, the grapes are hand-picked in the early morning to preserve freshness. Harvested at 21-23 brix for lower alcohol levels, the fruit undergoes gentle sorting and destemming before soaking on the skins for 24 hours, enhancing color, flavor, and aroma extraction. After a delicate press, the juice is cold-settled for two days, then racked and cold-fermented over two weeks, resulting in a vibrant and fresh expression.

**VARIETY** 100% Grenache

**OPTIMAL DATE** Now-2030

**ALCOHOL** 13.3%

**RETAIL PRICE** \$34.00



*Making Award-Winning Wines Since 1982*

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