

EBERLE WINERY

2024 ESTATE VIOGNIER

.....

DESCRIPTION

This vibrant Viognier opens with expressive aromas of cantaloupe, passionfruit, chamomile, and honeysuckle. On the palate, layers of tangerine and jackfruit are carried by a lively, briny acidity and a medium body. Delicate floral tones and a hint of fruit sweetness round out the finish, offering freshness, complexity, and a beautifully balanced profile.

FOOD PAIRING

This Viognier pairs beautifully with a variety of vibrant, flavorful dishes. Enjoy it alongside sushi, pad Thai, or a creamy carrot and parsnip bisque. The wine's aromatic profile and bright acidity complement spicy, savory, and subtly sweet flavors with ease.

WINEMAKER NOTES

Crafted for complexity and elegance, this wine was fermented in a combination of 60% neutral French oak and 40% stainless steel, offering a perfect balance of texture and freshness. Aged for 6 months in neutral oak, the wine was lees-stirred twice weekly for the first two months to build richness and mouthfeel. Grapes were harvested at three distinct stages of ripeness—early for bright acidity, mid for balance, and late for concentrated aromatics—resulting in a beautifully layered and expressive profile.

VARIETY 100% Viognier

VINEYARD Eberle Estate

OPTIMAL DATE Now-2030

ALCOHOL 13.8%

RETAIL PRICE \$40.00



Making Award-Winning Wines Since 1982

Eberle Winery | P.O. Box 2459, Paso Robles, CA 93447 | 805.238.9607 | www.eberlewinery.com