

EBERLE WINERY

2020 EBERLE ESTATE MUSCAT CANELLI

GROWING SEASON

Between the pandemic and smoke from the Northern California wildfires, 2020 was an interesting year to say the least. The growing season started with budbreak in March leading into a warmer than normal summer. In July, the vines were healthy, producing ample canopy growth, and uniform clusters. Record heat in August and September hastened ripening; however atmospheric smoke blocking the sun, protected the fruit from damage. Micro-ferment testing for smoke effect on the wine found low to zero traces. Wines from 2020 exhibit a fruitier nose and will be a bit lighter in style; overall quality is excellent.

VINIFICATION

The fruit was sorted, de-stemmed, and transferred to tank. After a two-hour cold soak, the fruit was pressed, racked, and inoculated with yeast to start a long cool fermentation. After optimum sugar and acid levels were reached, fermentation was halted by chilling the wine down to 30° Fahrenheit. The wine was kept chilled for two months to maintain the aromas, phenols, and a natural effervescence. After a final filtration, the wine was bottled and released.

WINE DESCRIPTION AND FOOD PAIRING

The Muscat Canelli reveals enticing aromas of Jasmine blossoms and Mandarin zest intermingled with flavors of white peach, Meyer lemon, ginger, with bursts of guava. Refreshing and semi-sweet, this wine is a favorite complement to desserts, or try it as an aperitif. We suggest cantaloupe wrapped with Prosciutto, dried fruits and nuts or Gary Eberle's favorite, goat cheese on crostini.

APPELLATION Paso Robles

DATE HARVESTED 9/14/19

ALCOHOL 14.9%

ACIDITY/PH 6.5 g/l / 3.6

BRIX AT HARVEST 23.5-26°

CASES PRODUCED 1589



Award Winning ~ Classic ~ Cave-Aged ~ Hand-Crafted

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