

EBERLE WINERY

.....

Our delicious white Rhône blend is deliciously dry with flavors and aromas of passion fruit, Key lime, kiwi, honeysuckle, and beeswax, finished with a briny acidity. The crisp and refreshing style of the Côtes-du-Rôbles Blanc makes it a perfect pairing partner with grilled snapper, sushi, scallops, rilette, camembert with quince jam.

VINIFICATION

Each varietal was hand-picked and immediately transferred to the winery where the grapes were destemmed and allowed to soak on the skins for 6 hours. Each lot was then pressed and transferred to separate stainless-steel tanks and allowed to cold settle for a period of forty-eight hours before racking. The wine was then racked and transferred to stainless steel tanks to begin cold fermentation. It was then transferred to neutral French Oak barrels to finish fermentation and aged sur lie. The wine was stirred three times a week for a period of 8 weeks. After barrel aging it was racked, filtered, and then bottled.

VARIETY 65% Roussanne, 20% Grenache Blanc, 15 % Viognier

APPELLATION Paso Robles

ALCOHOL 13.5%

ACIDITY/PH 6.0 g/l / 3.5

RESIDUAL SUGAR <0.13%

BRIX AT HARVEST °24

DATE HARVESTED August -September 2022

CASES PRODUCED 756



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

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