

EBERLE WINERY

2021 EBERLE ESTATE CHARDONNAY

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Whether you like a more fruit-forward Chardonnay or one with a little buttery oak, Eberle's Estate Chardonnay is pleasing to a wide range of palates. Produced from our Estate vines, the Chardonnay remains consistent in style, quality, and character year after year.

VINIFICATION

The grapes were hand-harvested, sorted, then de-stemmed. The must cold soaked on the skins for approximately four hours to concentrate flavor and aromatics. The juice was separated into free-run and press fractions, then cold-settled for 48 hours, racked, and inoculated to start fermentation. The Chardonnay was aged in 65% French Oak barrels (35% new), while the remaining portion was stored in stainless steel. A small portion of the wine (15%) went through malolactic after primary fermentation. The lots were stirred twice a week for 4 months, then left to age sur lie for an additional three more months. Finally, the lots were blended, cold stabilized, filtered, and bottled.

TASTING NOTES AND FOOD PAIRINGS

Our Estate Chardonnay is well-balanced with a waxy smooth palate, lightly toasted oak, and a touch of salinity. Flavors and aromas of Meyer lemon, apple blossom, brioche, toffee, pie crust, and white peach. Eberle's Estate Chardonnay pairs nicely with almond-crusting salmon, crab cakes, corn chowder, or pork tenderloin with apples.

VARIETY 100% Chardonnay

APPELLATION Paso Robles

ALCOHOL 14.2%

ACIDITY/PH 6.3 g/l / 3.59

RESIDUAL SUGAR <0.17%

CASES PRODUCED 1885



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

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