

EBERLE WINERY

2021 ESTATE MUSCAT CANELLI

Our Muscat Canelli is semi-sweet and refreshing. The style of this wine lends itself to being paired with spicy foods, desserts, or simply can be enjoyed by itself.

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.

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. We suggest cantaloupe wrapped with Prosciutto, dried fruits and nuts or Gary Eberle's favorite, goat cheese on crostini.

VARIETY 85% Grenache, 12% Syrah, 3% Viognier

VINEYARD Paso Robles

ALCOHOL 13%

RETAIL PRICE \$30.00

CASES PRODUCED 1099

DATE HARVESTED 9/18/21

ACIDITY/PH 7.1 g/l / 3.55



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

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