

EBERLE WINERY

2021 EBERLE ESTATE VIOGNIER

Eberle's Viognier is a standout amongst Central Coast Viogniers and remains our most accoladed white wine we produce. The 2021 Viognier marks our second vintage produced from Eberle Estate Vineyard. Winemaker, Chris Eberle prefers to pick our Estate Viognier in varying degrees of ripeness to control alcohol levels and to keep a nice balance between the fruit and acid.

VINIFICATION

The Viognier fruit was picked in the cool morning and immediately delivered to the winery. The fruit was sorted and destemmed, then transferred to the press for a six-hour cold soak prior to pressing. After pressing, half of the juice was transferred into stainless steel tanks, while the other half was aged in neutral oak barrels. Each portion was aged on the lees and stirred twice a week for three months. Fifty-four percent of the wine was aged in French oak, and forty-six percent remained in stainless steel. The finished lots were blended, racked, filtered, and then bottled.

WINE DESCRIPTION AND FOOD PAIRING

Eberle's Viognier has aromas and flavors of honeydew, tangerine, kiwi, lichi, and jasmine. Our Viognier is a very expressive wine with a lively nose, briny acidity, and balanced sweetness. Pairs well with all types of cuisine from sushi to Pad Thai, carrot and parsnip bisque, or Gary's favorite, grilled scallops.

APPELLATION:	Paso Robles
BARRELING:	54% neutral French, 46% Stainless Steel Lees stirred 3 months
DATE HARVESTED	9/12, 9/16, 9/20, 9/23
ALCOHOL	14%
ACIDITY/PH	6.5 g/L / 3.6
R.S	<0.4%
BRIX AT HARVEST	°25
CASES PRODUCED	1600



Family-Owned ~ Handcrafted ~ Award-Winning ~ Cave-Aged

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