

EBERLE WINERY

2018 VIOGNIER 'MILL ROAD VINEYARD'

GROWING SEASON

Lower than normal rainfall during the winter led to a normal bud break in the spring. Warm days and cool nights allowed the vines to develop ample canopy cover, protecting the fruit from heat spikes throughout the summer. Harvest started early September with fruit coming in at a steady pace throughout the season. Clusters and berries were uniform in size and quality was excellent. The results of this vintage are wines that are bright, well-balanced and complex with intense flavor profiles.

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, and half was aged in neutral oak barrels. Each portion was aged on the lees and stirred twice a week for eight weeks. The finished lots were blended, racked, filtered and then bottled.

WINE DESCRIPTION

Full-bodied yet elegant, Eberle's Viognier has a classic floral bouquet of litchi, orange blossom and honeysuckle, with flavors of apricot and peach, followed by a long, crisp finish. The wine pairs exquisitely well with a wide range of dishes from spicy Thai cuisines to grilled scallops, and the crisp acidity also balances out a rich and creamy pasta Alfredo or grilled shellfish with garlic wine butter sauce.



TECHNICAL NOTES

variety: VIOGNIER

vineyard: MILL ROAD VINEYARD

appellation: PASO ROBLES

brix at harvest: 24°

alcohol: 13.7%

acidity/ph: 0.67 / 3.62

date harvested: 08.14.18

cases produced: 1312

retail price: \$26.00

