

EBERLE WINERY

2019 MUSCAT CANELLI 'ESTATE'

The Paso Robles appellation had its fair share of rainfall at the beginning of 2019, leading to a cooler than normal spring and delaying bud-break by two weeks. Moderate temperatures over the summer, with only a few heat spikes, allowed the vines time to develop ample canopies and fully formed berries on the clusters. Harvest started the second week of September, a bit later than our usual time, but the extra hang time allowed the berries to come into their perfect ripeness enhancing color, flavors, and complexity. Overall, the 2019 harvest went smoothly, and we have high expectations of the resulting wines.

FERMENTATION

The fruit was sorted, de-stemmed and transferred to tank. After a two-hour cold soak, the fruit was then pressed. The resulting juice was racked and inoculated with yeast to start a long cool fermentation. When optimum sugar and acid levels were reached, fermentation was stopped by chilling the wine down to 30° Fahrenheit. The wine was kept chilled for approximately two months to maintain the aromas, phenols and a natural effervescence. After a final filtration, the wine was bottled and released.

WINE DESCRIPTION

The Muscat Canelli reveals enticing aromas of Jasmine blossoms and Mandarin zest intermingled with flavors of white peach and bursts of guava. Refreshing and semi-sweet, this wine is a favorite complement to desserts, or try it as an aperitif

FOOD PAIRINGS

Eberle's Muscat Canelli has low residual sugar with balanced acid making it a semi-sweet wine that is refreshing and crisp. Because of its light and refreshing style, the Muscat Canelli is a perfect food partner: as an aperitif with appetizers, a counter point to spicy foods or the just-right accent for desserts. Try it with spicy Thai cuisine or Gary Eberle's favorite, goat cheese on a crostino.

TECHNICAL NOTES

variety: MUSCAT CANELLI

vineyards: EBERLE ESTATE

appellation: PASO ROBLES

alcohol: 10.2%

acidity: .73 g/l

ph: 3.17

residual sugar: 5.3%

brix at harvest: 24°

date harvested: 10.05.19

cases produced: 1296

retail price: \$24.00

