

EBERLE WINERY

2020 EBERLE CÔTES-DU-RÔBLES BLANC



GROWING SEASON

Between the pandemic and smoke from California wildfires, 2020 was an interesting year, to say the least. The growing season started with budbreak in March and a warmer than normal summer. In July, the vines were healthy, producing ample canopy growth and uniform clusters. Record heat in August and September hastened ripening; however atmospheric smoke blocking the sun essentially protected the fruit from damage. Anticipating the very hot vintage, we purchased a Pellenc Selectiv' Optical sorter which eliminated raisined and under ripe fruit. Micro-ferment testing for smoke effect on the wine found low to zero traces. We changed fermentation protocols to mitigate any possible "smoke taint". Wines from 2020 exhibit a fruitier nose and will be a bit lighter in style; overall quality is excellent.

VINIFICATION

Each varietal was hand-picked and immediately transferred to the winery where the grapes were destemmed and allowed to soak on the skins for 6 hours. Each lot was then pressed and transferred to separate stainless-steel tanks and allowed to cold settle for a period of forty-eight hours before racking. The wine was then racked and transferred to stainless steel tanks to begin cold fermentation. It was then transferred to neutral French Oak barrels to finish fermentation and aged sur lie. The wine was stirred three times a week for a period of 8 weeks. After barrel aging it was racked, filtered, and then bottled.

TASTING NOTES AND FOOD PAIRINGS

Our delicious white Rhône blend has flavors and aromas of pear, apricot, orange peel, slate, chamomile, honeysuckle, and beeswax. Medium to light-bodied, flinty, and framed by medium acid. The crisp and refreshing style of the Côtes-du-Rôbles Blanc makes it a perfect pairing partner to grilled snapper, scallops, rilette, camembert with quince jam.

VARIETY 44% Grenache Blanc, 32% Roussanne, 24% Viognier

APPELLATION Paso Robles

ALCOHOL 13.2%

ACIDITY/PH .60/ 3.5

RESIDUAL SUGAR <0.13%

BRIX AT HARVEST ° 24

DATE HARVESTED 09.08.- 09.10.20

CASES PRODUCED 594



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

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