

EBERLE WINERY

2022 CÔTES-DU-RÔBLES ROSÉ

The 2022 Côtes-du-Rôbles Rosé has fresh aromas of lychee, papaya, pink grapefruit, passionfruit, and dragon fruit. The bright acidity of this wine with the lingering fruit finish makes a nice pairing with fresh fruit sorbet, smoked salmon with briny capers, charcuterie, and soft-aged cheeses.

WINEMAKER NOTES

The 2022 growing season had the potential of being a stellar vintage until we were hit with a couple of challenges during harvest, namely an extended heat spell and a bit of rain. We had to be careful about which varietals to pick and what to leave hanging to avoid raisins and rot from the moisture. Even though the harvest was not perfect, the results of this vintage have surprised me with wines that have immense aromatics, expressive flavors, and plenty of tannins.

The Grenache portion of our Rosé is farmed particularly to produce a Rosé wine. Meaning it was picked at 21 brix which is lower than normal, resulting in a wine with a lower alcohol. The fruit was hand-picked in the early morning, so it comes in cold. It was carefully sorted, destemmed, then loaded to the press where it remained for a 24-hour soak. The soak helped extract flavors and aromas along with improved color. It was then pressed in the morning to tank for cold settling. The juice was racked two days later and a cold ferment was initiated which lasted for two weeks. The Syrah portion was produced by the saignée method. Meaning the juice from the Syrah tank (after a 24hr soak, cold settle, and cold ferment) and we add a little Viognier for floral aromatics and finesse. It was then filtered and bottled after four months.

VARIETY 87% Grenache, 10% Syrah, 3% Viognier

VINEYARD Paso Robles

ALCOHOL 12.8%

CASES PRODUCED 1032

ACIDITY/PH 6.0 g/l / 3.4



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

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