

EBERLE WINERY

2021 CÔTES-DU-RÔBLES ROSÉ

GROWING SEASON

The 2021 Côtes-du-Rôbles Rosé is refreshingly vibrant with a bright acidity and delicious notes of tropical fruit flavors. Our Rosé is a beautiful coral hue with enticing aromas and flavors of papaya, pink

VINIFICATION

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DESCRIPTION

The 2021 Côtes-du-Rôbles Rosé is refreshingly vibrant and captures one's palate with the first sip. Our Rosé is a beautiful coral hue with enticing aromas and flavors of papaya, pink grapefruit, fresh watermelon, and a touch of passion fruit.

FOOD PAIRING

The bright acidity and fresh fruit flavors of our Rosé make this wine a remarkable pairing partner to smoked salmon on a toasted bagel with cream cheese and capers, or fresh fruit sorbet, charcuterie, and aged cheeses. If you ask Gary Eberle, he will tell you it is the most festive and perfect wine to pair well with your holiday turkey or ham.

VARIETY 85% Grenache, 12% Syrah, 3% Viognier

VINEYARD Paso Robles

ALCOHOL 13%

RETAIL PRICE \$32.00

CASES PRODUCED 1099

DATE HARVESTED 9/18

ACIDITY/PH 7.1 g/l / 3.55



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

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