

# EBERLE WINERY

## 2021 CÔTES-DU-RÔBLES ROSÉ

The 2021 Côtes-du-Rôbles Rosé is refreshingly vibrant and captures one's palate upon the first sip. Enticing flavors and aromas of papaya, dragon fruit, with hints of pink grapefruit, watermelon and fresh peaches.

### VINIFICATION

After crushing, the grapes were transferred to stainless-steel and cold soaked for twenty-four hours on the Syrah skins. The juice was then drained off the skins and transferred to a separate tank to cold settle for two days prior to a slow, cool fermentation at 52° Fahrenheit. After fermentation, 80% of the wine was aged on fine lees in stainless steel barrels and the remaining 20% was aged on fine lees in neutral French oak barrels for three months.

### 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** \$30.00

**CASES PRODUCED** 1099

**DATE HARVESTED** 9/18/21

**ACIDITY/PH** 7.1 g/l / 3.55



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

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