

EBERLE WINERY

2020 EBERLE ESTATE CHARDONNAY

GROWING SEASON

Between the pandemic and smoke from the 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

The grapes were hand-harvested, sorted, then de-stemmed. The must cold soaked on the skins for approximately four hours to concentrate flavor and aromatics. The juice was separated into free-run and press fractions, then cold-settled for 48 hours, racked, and inoculated to start fermentation. The Chardonnay was aged in 64% French Oak barrels (35% new), while the remaining portion was stored in stainless steel. A small portion of the wine (15%) went through malolactic after primary fermentation. The lots were stirred twice a week for 3 months, then left to age sur lie for an additional three more months. Finally, the lots were blended, cold stabilized, filtered, and bottled.

TASTING NOTES AND FOOD PAIRINGS

Our Estate Chardonnay is well-balanced with a waxy smooth palate, lightly toasted oak, and a touch of salinity. Flavors and aromas of Meyer lemon, apple blossom, brioche, toffee, pie crust, and white peach. Eberle's Estate Chardonnay pairs nicely with almond-crusted salmon, crab cakes, corn chowder, or pork tenderloin with apples.

VARIETY 100% Chardonnay

APPELLATION Paso Robles

ALCOHOL 14.2%

ACIDITY/PH .61/ 3.5

RESIDUAL SUGAR <0.15%

BRIX AT HARVEST ° 24

DATE HARVESTED 09.11.20

CASES PRODUCED 2320



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

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