

# EBERLE WINERY

## 2022 CÔTES-DU-RÔBLES BLANC

### DESCRIPTION

Exotic passionfruit and kiwi greet your palate when you first try the 2022 Côtes-du-Rôbles Blanc. Key lime, honeydew, and cantaloupe flavors compliment subtle hints of slate and beeswax. The fruit and acidity coat your palate, lingering until the next sip. The fruit sweetness & medium acidity make for a balanced, medium-light-bodied wine, making this an ideal pairing partner.

### FOOD PAIRING

This fruity, crisp white wine is an excellent pairing partner with seafood such as grilled sea bass or rockfish. Try with fish tacos or calamari. This wine also pairs well with pork rilette or camembert with quince jam.

### WINEMAKER NOTES

Aged in neutral French Oak barrels for 6 months. The lees are stirred in twice a week for 2 months.

**VARIETY** 55% Viognier, 31% Grenache Blanc, 14% Roussanne

**VINEYARD** Steinbeck, Adelaida District, & Eberle Vineyard

**OPTIMAL DATE** Now-2025

**ALCOHOL** 13.5%

**RETAIL PRICE** \$34.00



*Making Award-Winning Wines Since 1979*

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