

# EBERLE WINERY

## 2022 EBERLE ESTATE VIOGNIER

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When it comes to Viognier, nobody does it better than Eberle! Our Estate Viognier is a standout stylistically amongst Central Coast Viogniers and remains our most accoladed white wine to date. Expressive in the nose and on the palate with a vibrant briny finish. This wine pairs exquisitely with a wide variety of fare, but we like it all by itself.

### WINEMAKER NOTES

Our Estate Viognier is picked at three different brix levels during harvest which naturally aids in the diversity of aromatics and flavors and keeps the alcohol level in balance. The fruit is always picked in the cool morning and immediately delivered to the winery where it is sorted and destemmed. It is then transferred to the press for a six-hour cold soak prior to pressing. After pressing, half of the juice was transferred into stainless steel tanks, while the other half was aged in neutral oak barrels. Each portion was aged on the lees and stirred twice a week for two months. Sixty percent of the wine was aged in neutral French oak, and forty percent remained in stainless steel. The finished lots were blended, racked, filtered, and then bottled.

### WINE DESCRIPTION AND FOOD PAIRING

Eberle's Viognier has aromas and flavors of honeydew, tangerine, kiwi, litchi, and jasmine. Our Viognier is a very expressive wine with a lively nose, briny acidity, and balanced sweetness. This wine pairs well with all types of cuisine from sushi to Pad Thai, carrot and parsnip bisque, or Gary's favorite, grilled scallops.

<b>APPELLATION:</b>	Paso Robles
<b>BARRELING:</b>	60% neutral French, 40% Stainless Steel Lees stirred 2 months
<b>DATE HARVESTED</b>	8/20, 8/23, 8/26
<b>ALCOHOL</b>	13.5%
<b>ACIDITY/PH</b>	6.2 g/L / 3.6
<b>R.S</b>	<0.4%
<b>BRIX AT HARVEST</b>	°24
<b>CASES PRODUCED</b>	1368



Family-Owned ~ Handcrafted ~ Award-Winning ~ Cave-Aged