

EBERLE WINERY

2021 CÔTES-DU-RÔBLES

The Côtes-du-Rôbles integrates European wine characteristics with vibrant California fruit, or simply put, “the charm of Old-World wines without the funk.” This is a perfect bistro wine that has juicy acidity and fruit with soft melting tannins. Notes of raspberry, fresh strawberry, rose petal, milk chocolate, blood orange, biscuit, and sage coat the palate upon first sip. This red Rhône blend pairs well with smoked orange rosemary duck, cassoulet, roasted beets, carrots, and kale with balsamic vinaigrette.

WINEMAKER NOTES

The Grenache and Mourvèdre is sourced from the Adelaida district within the Paso Robles AVA. The fruit is hand-picked in the early morning so it is cold when it arrives at the winery where it is sorted and destemmed. The grapes are left whole and then pumped into a tank, which goes through a three-day cold soak to extract color and flavor. By day three of the cold soak, a natural fermentation has started and continues until it drops 2 brix. It is then inoculated with yeast and cold fermented. The whole berry ferment allows for a partial carbonic fermentation, which increases the strawberry and bubble gum aromas and develops a deep red hue. We used pulse air to mix the must and juice, instead of traditional pump overs. The pulse air method decreases excess oxidation, especially for the Grenache which can be very delicate. It is then pressed between 3-5 brix and, settled then racked to the barrel. It is aged in 10% new French, the rest neutral and stays in barrel for 10 months.

VARIETY 54%Grenache, 38%Syrah, & 8%Mourvedre

VINEYARD Paso Robles

ALCOHOL 14.2%

CASES PRODUCED 992

DATE HARVESTED 9/15-10/13 2021

ACIDITY/PH 6.5g/l / 3.6



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

Eberle Winery | P.O. Box 2459, Paso Robles, CA 93447 | 805.238.9607 | www.eberlewinery.com