

EBERLE WINERY

2023 EBERLE CÔTES-DU-RÔBLES BLANC

72% GRENACHE BLANC, 18% PICPOUL BLANC, 10% VIOGNIER

Our delicious white Rhône blend has flavors and aromas of pear, apricot, orange peel, slate, chamomile, honeysuckle, and beeswax. The crisp and refreshing style of the Côtes-du-Rôbles Blanc makes it a perfect pairing partner to grilled snapper, scallops, rilette, camembert with quince jam.

WINEMAKER NOTES

The 2023 growing season was long and cool. Bud break took place in April, more than a month later than normal, and maturity moved slowly, making for a very late start to harvest. We finally started harvesting the third week of September, almost a month later than usual, and it seemed to go on forever. Longer hang times and even temperatures made for a stellar 2023 vintage. This vintage is fresh, with beautiful aromatics and well-balanced acid and tannins.

Each varietal was hand-picked and immediately transferred to the winery where the grapes were destemmed and allowed to soak on the skins for 6 hours. Each lot was then pressed and transferred to separate stainless-steel tanks and allowed to cold settle for a period of forty-eight hours before racking. The wine was then racked and transferred to stainless steel tanks to begin cold fermentation. It was then transferred to neutral French Oak barrels to finish fermentation and aged sur lie. The wine was stirred three times a week for a period of 8 weeks. After barrel aging it was racked, filtered, and then bottled.

VARIETY 72% Grenache Blanc, 18% Picpoul Blanc, 10% Viognier

APPELLATION Paso Robles

ALCOHOL 13.1%

ACIDITY/PH 6.0 g/l / 3.5

RESIDUAL SUGAR <0.13%

CASES PRODUCED 653



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

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