

EBERLE WINERY

2023 EBERLE ESTATE CHARDONNAY

Eberle's Estate Chardonnay is fresh and appealing. A well-balanced wine that is pleasing to a wide range of palates. The grapes are produced from our Estate vineyard which provides the perfect soil and climatic conditions to ensure our Chardonnay remains consistent in style, quality, and character year after year.

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.

The Estate Chardonnay was hand-picked twice to add complexity to the blend and hold the nice acid balance in the wine. 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 65% 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 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 lightly coat the palate. 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 6.1 g/l / 3.58

RESIDUAL SUGAR <0.17%

CASES PRODUCED 2682



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

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