

EBERLE WINERY

2022 CÔTES-DU-RÔBLES

58% GRENACHE, 32% MOURVÈDRE, 10% SYRAH

The Côtes-du-Rôbles integrates European wine characteristics with vibrant California fruit, or “the charm of Old-World wines without the funk.” This is a perfect bistro wine with 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 are 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. Natural fermentation started on day three of the cold soak and lasted until it dropped two 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 and then racked to the barrel. It is aged in 10% new French, the rest neutral and stays in barrel for 10 months.

VARIETY 58% Grenache, 32% Mourvèdre, 10% Syrah

VINEYARD Paso Robles

ALCOHOL 14.2%

CASES PRODUCED 992

ACIDITY/PH 6.5g/l / 3.6



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

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