

EBERLE WINERY

2020 CÔTES-DU-ROBLES ROSÉ

2020 was an interesting year to say the least between the pandemic and smoke wildfires. The growing season started with the usual budbreak taking place in March, leading to a warmer than normal summer. In July, the vines were healthy and had developed ample canopy growth along with uniform clusters. Record heat in August and September hastened ripening, however atmospheric smoke blocking the sun essentially protected the fruit from record temps. Luckily, we anticipated a very hot vintage. We purchased a Pellenc Selectiv' Optical sorter which eliminated raisins and underripe fruit. This was essential in producing excellent wine, in a vintage that could have been very average. Results from micro-ferment samples, testing for smoke effect on the wine, came back with low to zero traces. We also changed our fermentation protocols to mitigate any possible smoke taint issues. Wines from 2020 will exhibit a fruitier nose and will be a bit lighter in style, but overall quality is excellent.

FERMENTATION

Winemaker Chris Eberle selected this varietal combination of grapes specifically to make Rosé. After crushing, the grapes were transferred to stainless-steel and cold soaked for twenty-four hours on the Syrah skins. The juice was then drained off the skins and transferred to a separate tank to cold settle for two days prior to a slow, cool fermentation at 52° Fahrenheit. After fermentation, 88% of the wine was aged on fine lees in stainless steel barrels and the remaining 12% was aged on fine lees in neutral French oak barrels for three months.

WINE DESCRIPTION

The 2020 Côtes-du-Rôbles Rosé is refreshingly vibrant and captures one's palate with the first sip. Our Rosé is a beautiful coral hue with enticing aromas and flavors of papaya, pink grapefruit, fresh watermelon, and a touch of passion fruit.

FOOD PAIRINGS

The bright acidity and fresh fruit flavors of our Rosé makes this a remarkable pairing partner to smoked salmon on a toasted bagel with cream cheese and capers, or Dungeness crab cakes with a lemon aioli sauce. If you ask Gary Eberle, he will tell you it is the most festive and perfect wine to pair well with your holiday turkey or ham.

TECHNICAL NOTES

variety: 87% GRENACHE
10% SYRAH
3% VIOGNIER

appellation: PASO ROBLES

alcohol: 13.3%

ph: 3.4

acidity: 0.60 g/l

brix at harvest: 23°

date harvested: 09.16.20

residual sugar: <0.15%

cases produced: 698

retail price: \$28.00

