

# EBERLE WINERY

## 2020 EBERLE ESTATE VIOGNIER

### GROWING SEASON

Between the pandemic and smoke from California wildfires, 2020 was an interesting year, to say the least. The growing season started with budbreak in March and a warmer than normal summer. In July, the vines were healthy, producing ample canopy growth and uniform clusters. Record heat in August and September hastened ripening; however atmospheric smoke blocking the sun essentially protected the fruit from damage. Anticipating the very hot vintage, we purchased a Pellenc Selectiv' Optical sorter which eliminated raisined and under ripe fruit. Micro-ferment testing for smoke effect on the wine found low to zero traces. We changed fermentation protocols to mitigate any possible "smoke taint". Wines from 2020 exhibit a fruitier nose and will be a bit lighter in style; overall quality is excellent.

### VINIFICATION

The Viognier fruit was picked in the cool morning and immediately delivered to the winery. The fruit was sorted and destemmed, then transferred to the press for a six-hour cold soak prior to pressing. After pressing, half of the juice was transferred into stainless steel tanks, and half was aged in neutral oak barrels. Each portion was aged on the lees and stirred twice a week for two months. 54% of the wine was aged in French oak, and 46% remained in stainless steel. The finished lots were blended, racked, filtered, and then bottled.

### WINE DESCRIPTION AND FOOD PAIRING

The 2020 vintage marks Eberle's first estate bottling. Eberle's Viognier displays aromas and flavors of honeydew, tangerine, kiwi, lichi, and jasmine. Our Viognier is a very expressive wine with a lively nose, briny acidity, and balanced sweetness. Pairs well with all types of cuisine from sushi to Pad Thai, carrot and parsnip bisque, or Gary's favorite, grilled scallops.

**VARIETY** 100% Viognier

**APPELLATION** Paso Robles

**DATE HARVESTED** 09.08.20

**RESIDUAL SUGAR** <0.4%

**ALCOHOL** 14.2%

**ACIDITY/PH** .71/ 3.55

**BRIX AT HARVEST** °25

**CASES PRODUCED** 1110



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

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