

# 2008 CÔTES-DU- RÔBLES



## TECHNICAL NOTES

VARIETY: 35% GRENACHE,  
34% MOURVÈDRE,  
31% SYRAH

APPELLATION: PASO ROBLES

VINEYARD: SHIMMIN CANYON VINEYARD (GRENACHE)  
KOKOPELLI VINEYARD (MOURVEDRE)  
GRANT VINEYARD (SYRAH)

ALCOHOL: 14.3%

ACIDITY: 0.63 G / 100ML

PH: 0.54

BRIX AT HARVEST: 25°

DATE HARVESTED: 11.23.08

RETAIL PRICE: \$22.00



## GROWING SEASON

A cool and relatively dry winter led to bud break in mid-March. An unexpected frost in late spring followed by high winds caused “shatter” resulting in smaller berries and lighter yields. Warm temperatures during the summer with cool evenings brought along veraison at the normally expected time of mid-July. However, the latter part of September and early October brought cooler than normal conditions, slowing down ripening of the berries, while allowing more hang time on the vines. The 2008 growing season was challenging to say the least, but the result of this vintage is wines that display well developed flavor profiles with balanced acidity.

## FERMENTATION

Each varietal and vineyard lot was hand harvested and kept separated. Once transferred to the winery, the fruit was de-stemmed and crushed with the resulting juice from each varietal lot transferred to individual steel tanks and allowed to settle for twenty-four hours before inoculation. During primary fermentation, the wine was pumped over twice daily in the tank to extract maximum color and flavor. Each lot was then inoculated to undergo malolactic fermentation. The Syrah, Mourvèdre and Grenache were blended prior to being transferred to 100% French oak barrels (20% new) and allowed to age for sixteen months.

## FOOD PAIRINGS

The 2008 Côtes-du-Rôbles is a complex wine that is best enjoyed with a hearty dish. A roasted leg of lamb with a butternut squash puree, venison with a blackberry wine sauce, grilled pork loin or even a ratatouille.

## WINE DESCRIPTION

Eberle's 2008 Côtes-du-Rôbles according to Gary Eberle is “juicy, like drinking a spoonful of mixed berries.” Raspberries, blueberries and strawberries coat the palate, while a hint of sweet toasty oak and chewy tannins bring it all together. This wine is the perfect example of what happens when you integrate European wine characteristics with vibrant California fruit or simply put “the charm of Old World wines without the funk.”

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