

# 2008

## Côtes-du-Rôbles

### Blanc



## TECHNICAL NOTES

VARIETY: 49% ROUSSANNE, 33% GRENACHE,  
18% VIOGNIER

APPELLATION: PASO ROBLES

VINEYARD: STEINBECK VINEYARD,  
ROBERT HALL VINEYARD

ALCOHOL: 13.5%

ACIDITY: 0.68

PH: 3.58

BRIX AT HARVEST: 24.6°

DATE HARVESTED: 09.02.08

RETAIL PRICE: \$24.00



## GROWING SEASON

The 2008 growing season was challenging to say the least. 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 frame 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 a challenging to say the least, but the result of this vintage are wines that display well developed flavor profiles with balanced acidity.

## FERMENTATION

Each varietal was hand-picked and immediately transferred to the winery where the grapes were whole berry pressed. Each lot was then transferred to separate stainless steel tanks and allowed to cold settle for a period of forty-eight hours before inoculation. The juice was then transferred to French Oak barrels (20% new) where it completed fermentation and was aged sur lie and stirred twice a day, three times a week. After barrel aging for 9 months, the juice was racked and the final blend was completed just prior to bottling.

## WINE DESCRIPTION

The 2008 Côtes-du-Rôbles Blanc represents Eberle Winery's first offering of a white Rhone blend. The final blend is composed of 49% Roussanne, 33% Grenache Blanc and 18% Viognier. This wine offers floral aromatics of Roussanne, reminiscent of pear and honey with notes of herbal tea, while the Grenache Blanc adds a crisp acidity blended with the undeniable mouth filling richness and tropical fruit flavors of Viognier. The Côtes-du-Rôbles Blanc is the perfect complement to shellfish sautéed in a butter garlic sauce and soft aged cheeses or simply enjoy as a refreshing summer wine by itself.

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