

2009

Côtes-du-Rôbles

Blanc



TECHNICAL NOTES

VARIETY: 65% GRENACHE BLANC,
35% VIOGNIER
APPELLATION: PASO ROBLES
VINEYARD: STEINBECK VINEYARD,
ROBERT HALL VINEYARD
ALCOHOL: 13.7%
ACIDITY: 0.72
PH: 3.03
BRIX AT HARVEST: 24.8°
DATE HARVESTED: 09.22.09
RESIDUAL SUGAR: < 0.21%
CASES PRODUCED: 826
RETAIL PRICE: \$24.00



GROWING SEASON

The colors and aromas from the 2009 vintage are exceptional. A cold, dry winter led to a normal bud-break in March, with bloom and fruit set following shortly thereafter. During the summer, tight clusters formed with small and even berry size. Canopy development was ample, protecting the clusters from sunburn throughout the summer season. A heat spike in early September brought the fruit into perfect ripeness, readying the clusters for harvest. The 2009 vintage is the result of a stellar growing and ripening season. These wines are remarkably well-balanced, displaying concentrated fruit, intense flavor profiles and vivid color extraction. One of the best vintages from the Paso Robles Appellation yet!

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.

FOOD PAIRINGS

The Côtes-du-Rôbles Blanc is a delicious accompaniment to grilled shellfish sautéed in a butter garlic sauce, any type of sushi from fresh tuna sashimi to California Roll or soft aged cheeses.

WINE DESCRIPTION

The 2009 Côtes-du-Rôbles Blanc represents Eberle Winery's second offering of a white Rhône blend. This blend is composed of 65% Grenache Blanc and 35% Viognier. The Grenache Blanc adds a crisp acidity and spiciness to the palate while filling the nose with the aroma of a freshly peeled orange. The tropical fruit flavors and aromas of the Viognier adds an undeniable mouth filling richness creating the perfect balance between two of our favorite white Rhône varietals.

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