

PLUS!*Gold Series Selection*

Eberle Winery
2006 Côtes du Rôbles
Paso Robles - Red Wine

The wine industry of Paso Robles may date back as early as 1797, but there wasn't a winery in the region producing on a national level until the arrival of Gary Eberle. With an innate passion for Rhone wines, Eberle graduated from U.C. Davis's winemaking doctoral program and headed straight to Paso Robles with the intent of introducing the world of Rhone to California winemaking. A leader and pioneer of California Rhone wine, Eberle introduced the state to a true French clone of Syrah when he planted his first 20 acres in 1975, and today it's believed that a considerable percentage of all true Syrah grown in California can be traced back to his original plantings. By 1978, Eberle was known as the first winemaker in the U.S. to produce a 100% Syrah wine. His pioneering spirit didn't stop there – Eberle helped co-found the Paso Robles Wine Appellation and then proudly opened the doors to his own winery in 1983. Through hard work and perseverance, he's helped to establish Paso Robles as a premium wine region, and now, after more than 25 years since the first release of the Eberle label, the Eberle Winery consistently remains one of the highest award-winning wineries in the United States.

ACCOLADES & TASTING NOTES

An original rendition of a Paso Robles Rhone blend since 1994, Eberle's 2006 Côtes du Rôbles is a complex blend of Syrah, Mourvedre, Grenache, and Viognier from carefully selected Paso Robles vineyards. This multi award-winning vintage has been honored with a **Best of Class – Gold Medal** by the *New World Wine Competition*, a **Gold Medal** by the *San Francisco Chronicle International Wine Competition*, a **Gold Medal** by the *West Coast Wine Competition*, and yet another **Gold Medal** by the *San Diego International Wine Competition*. Eberle's Côtes du Rôbles reveals an intense purple hue with complex layers of rich fruit flavors, hints of earth and minerality supported by toasty oak. Pairing well with a diverse range of foods, from savory aged cheddar cheeses, to pot roasts and hearty beef stews, the Eberle 2006 Côtes du Rôbles is sure to enrich the flavors of any cuisine. 47% Syrah, 29% Mourvedre, 20% Grenache, 4% Viognier. Enjoy now until 2016.

REORDERS

2006 Côtes du Rôbles

Winery Direct: \$20.00/bottle

Gold Medal Wine Club's PLUS! price:

Half-Case - \$17.00 /bottle (\$102.00)

Full-Case - \$16.00 /bottle (\$192.00)

(plus shipping)

www.goldmedalwine.com/member

800-266-8888

