EBERLE WINERY

2020 'VINEYARD SELECTION' CABERNET SAUVIGNON

"EBERLE'S BY THE GLASS CAB"

VINIFICATION

The grapes for our Vineyard Selection Cabernet Sauvignon are sourced from several vineyards throughout the Paso Robles AVA. These vineyards showcase the diversity and quality of Paso Robles terroir. All fruit is hand sorted and destemmed, then inoculated. The must is pumped over twice daily for ten days, then drained, pressed, and transferred to 25% new American, 25% second fill American Oak, 15% French Oak and the balance was aged in neutral oak for 18 months.

DESCRIPTION

The 2020 "Vineyard Selection" Cabernet Sauvignon shows nuanced varietal character reflecting each of its Paso vineyards, including the Eberle Estate vineyard. A medium-bodied Cab with juicy acidity and approachable tannins which allows this wine to be enjoyed by the glass or with food. Flavors of black currant, dark chocolate cherry, plum, vanilla, green peppercorn, and cedar.

FOOD PAIRING

Our 2020 'Vineyard Selection' Cabernet Sauvignon can be enjoyed by the glass, or with food. A wedge of aged cheddar is an easy nibble with this wine, but also pairs well with a Hangar steak salad with a Champagne vinaigrette, Miso Shiitake soup, a filet mignon with a balsamic glaze or a bleu cheese burger.

VARIETY 100% Cabernet Sauvignon APPELLATION Paso Robles DATE HARVESTED 09.18.2020 ALCOHOL 14.5% ACIDITY/PH 6.4 g/l/3.54 BRIX AT HARVEST ²⁵ CASES PRODUCED 3,615

