



EBERLE WINERY
2005 CABERNET SAUVIGNON/SYRAH

| | |
|-------------------------|---|
| Varieties: | 50% Cabernet Sauvignon 50% Syrah |
| Appellation: | Paso Robles |
| Vineyards: | Eberle Steinbeck |
| Alcohol: | 15.0% |
| Acidity: | 0.70 |
| PH: | 3.14 |
| Residual Sugar: | <0.05% |
| Brix at Harvest: | 26.7° |
| Date Harvested: | 10/14/05 |
| Date Bottled: | 02/14/07 |
| Cases Produced: | 721 |
| Retail Price: | \$28.00 |

Harvest Conditions

Following substantial winter rains, the 2005 growing season undoubtedly proved to be yet another banner year in Paso Robles with an early bud break in spring followed by warm days and cool nights throughout summer. Abundant vine growth led required thinning the vines and ultimately dropping fruit, leaving the highest quality fruit on the vine to mature. Temperatures remained consistent throughout the much of the growing period, cooling slightly late season, prolonging harvest but allowed grapes to fully ripen with balanced acidity.

Fermentation

Both lots, Estate Cabernet Sauvignon and Steinbeck Syrah were fermented in separate stainless steel tanks and pumped over twice daily to maximize extraction. After fermentation, the wines were blended together and aged in a combination of French and American oak barrels. All wines underwent natural malolactic fermentation.

Food Pairings

Rich and bold with silky tannins, the plush flavors of Eberle's 2005 Cabernet/Syrah will pair with a variety of game meats cooked in your favorite style including, lamb shank, beef or savory duck. Also, a pleasing accompaniment to an everyday BBQ!

Wine Description

Eberle's 2004 Cabernet Sauvignon/Syrah proves that 'quality rules over quantity!' This limited production wine, a 50/50 blend, achieves a remarkably awarding combination of the strength and richness of Cabernet Sauvignon with the lush fruit and silky tannins of Syrah. Hints of black fruit mingle with ripe cassis and currant flavors and finish with just the right amount of tannins. This wine is for fans on both hemispheres!