

# EBERLE WINERY

## 2014 ESTATE CABERNET SAUVIGNON

The palate is full of rich dark fruit flavors of cassis, black cherry with hints of cola and cedar followed by a long finish. The lush qualities of this wine combined with its velvety tannins make it a perfect wine to pair with a herb crusted prime rib, grilled lamb chops or a beef tenderloin with a blue cheese sauce.

## OUR FLAGSHIP WINE – GARY’S STORY

Cabernet Sauvignon literally re-routed Gary Eberle’s career path. Eberle was on his way to becoming a geneticist when he discovered how seductive and powerful Cabernet Sauvignon can be. While studying for his Master’s in cellular genetics at Louisiana State University, Eberle discovered the world of food and wine and decided to move west to enter the enology doctorate program at U.C. Davis in 1971. After finishing his PhD course work, he moved to Paso Robles, planted his first vineyards and the rest is history!

Gary’s first vintage of Cabernet Sauvignon was in 1979, with the 1980 vintage being the first wine to have Paso Robles listed as the appellation on the label. He then planted eighteen acres of the Latour clone on its own roots in our Estate Vineyard in 1983. This clone of Cabernet has flourished over the years and has continued to produce a Cabernet Sauvignon of exceptional quality and character year after year. Now with over thirty-seven years dedicated to producing wines from Paso Robles, Eberle’s determination has made a mark on the industry and he was presented with the Wine Lifetime Achievement award in 2015 a well-deserved honor.

## GROWING SEASON

The 2014 growing season started with a very dry and mild winter, leading to an early spring and bud break in mid-March. Warm weather continued throughout spring leading into a hot and dry summer. Another year of scant rain and mild temperatures brought vines into early fruition with harvest beginning in mid-August. Yields were lower as clusters formed smaller berries, but the fruit came into the perfect ripeness and harvest was fast and furious. The results of the 2014 vintage are a wine that is full bodied with intense fruit flavors and good color extraction.

## FERMENTATION

After the fruit was de-stemmed and crushed, the juice was transferred to stainless steel tanks and inoculated. During fermentation, the must was pumped over twice daily for color and flavor extraction. Following pressing, the wine was gravity fed into the underground caves and aged for twenty-two months in 100% French oak barrels, 30% new.

## TECHNICAL NOTES

*variety:* 100% CABERNET SAUVIGNON

*vineyards:* EBERLE ESTATE VINEYARD

*appellation:* PASO ROBLES

*alcohol:* 14.9 %

*brix at harvest:* 25°

*acidity:* 0.69

*ph:* 3.55

*date harvested:* 09.28.14

*cases produced:* 3429

*retail price:* \$42.00

