

EBERLE WINERY

2014 CABERNET SAUVIGNON 'VINEYARD SELECTION'

The 2014 growing season started with a very dry and mild winter, leading to an early 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 is a wine that is full bodied with intense fruit flavors and good color extraction.

FERMENTATION

The fruit for our Vineyard Selection Cabernet Sauvignon is sourced from several vineyards throughout the Paso Robles AVA. These vineyards are from every corner of the appellation and showcase the diversity and quality of the Paso Robles terroir. When each lot arrives at the winery, it is cold-soaked then individually inoculated to begin primary fermentation. Once complete, each lot is barreled separately in a mix of American and French oak of various ages. After the first barrel racking, the lots were tasted, the blend was determined and the wine was left in barrels for 18 months. Just prior to bottling, the final additions were made and the chosen lots were blended in a stainless steel tank, and then allowed to settle.

WINE DESCRIPTION

Eberle's Vineyard Selection Cabernet Sauvignon displays 100% varietal characteristics blended from several distinguished Paso Robles vineyards, including the Eberle Estate Vineyard. This well-balanced Cabernet has a silky mouthfeel with flavors and aromas of blackberry jam, ripe plums, and toasty oak with a dry lingering finish. Our Vineyard Selection Cabernet Sauvignon is so approachable that can you enjoy it by the glass or with hearty fare.

FOOD PAIRINGS

The rich dark fruit flavors and moderate tannins found in our 2014 Vineyard Selection Cabernet Sauvignon make it a complement to a variety of favorite dishes including braised lamb shanks with rosemary, a steak sandwich with goat cheese butter or a juicy rib-eye steak with a dollop of blue cheese.

TECHNICAL NOTES

variety: 100% CABERNET SAUVIGNON

appellation: PASO ROBLES

alcohol: 14.5 %

acidity: 0.69

ph: 3.59

brix at harvest: 25°

date harvested: 09.29.14

cases produced: 6632

retail price: \$24.00

