

EBERLE WINERY

2015 CABERNET SAUVIGNON 'VINEYARD SELECTION'

The 2015 growing season proved to be another challenging year in Paso Robles and for California in general. Four years of drought coupled with warmer than usual temperatures throughout the 2015 season prompted one of the earliest harvests ever recorded. Harvest started in early August with clusters coming in much smaller than normal resulting in lighter yields, but exceptional quality. The good news; these wines are showing excellent color, expressive aromas and intense flavor profiles.

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 hand sorted and destemmed, then transferred into tank where it is inoculated and pumped over twice for a period of 10 days. The must is then pressed and transferred to American and French oak barrels of various ages. After the first barrel racking, the lots were tasted, then blended and the wine was left in barrels for 18 months.

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 smooth and rich mouthfeel with flavors and aromatics of blackberry, black cherry and anise with a dry lingering finish. Our 'Vineyard Selection' Cabernet Sauvignon has approachable tannins meant to be enjoyed by the glass or with hearty fare.

FOOD PAIRINGS

The rich dark fruit flavors and moderate tannins found in our 2015 Vineyard Selection Cabernet Sauvignon make it a complement to a variety of favorite dishes including meaty beef chili, 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: 14.1%

acidity: 0.72

ph: 3.48

brix at harvest: 25°

date harvested: 09.29.15

cases produced: 6020

retail price: \$24.00

