

EBERLE WINERY

2016 ESTATE CABERNET SAUVIGNON

Gary Eberle discovered the seductiveness Cabernet Sauvignon while working on his Masters to become a geneticist at Louisiana State University. He gave up genetics for wine and entered the enology program at U.C. Davis. After earning his PhD in 1971, he moved to Paso Robles and planted his first vineyard.

Eberle's first Cabernet Sauvignon vintage was 1979. His 1980 Cabernet was his first wine with a Paso Robles appellation on the label.

THE 2016 GROWING SEASON

Ample winter rainfall led to a normal early spring bud break. Picking began in late August and the weather remained mild throughout the harvest. 2016 provided some of the finest fruit in the winery's 38-year history, comparable to 2007, which Gary proclaimed as the "best vintage ever to come out of Paso Robles."

VINIFICATION

Hand-picked grapes were sorted and destemmed. One third of the must fermented with a submerged cap to extract additional color and flavor. The remainder fermented in stainless steel and received twice daily pump overs. Following pressing the wine aged for 22 months in 100% French oak barrels (30% new).

WINE DESCRIPTION

The 2016 Estate Cabernet Sauvignon is full-bodied and elegant, with black cherry, currant, sage, and spice flavors, supported by smooth tannins and a hint of Paso Robles dust.



TECHNICAL NOTES

variety: 100% CABERNET SAUVIGNON

vineyards: EBERLE ESTATE VINEYARD

appellation: PASO ROBLES

alcohol: 14.1%

brix at harvest: 25°

acidity/ph: 0.67 / 3.48

ph: 3.42

date harvested: 09.28.16

cases produced: 2728

retail price: \$45.00

