

# 2003

ESTATE  
CABERNET  
SAUVIGNON



## TECHNICAL NOTES

VARIETY: CABERNET SAUVIGNON  
APPELLATION: PASO ROBLES  
VINEYARD: EBERLE ESTATE  
ALCOHOL: 15.0%  
ACIDITY: .66  
PH: 3.53  
RESIDUAL SUGAR: <0.05%  
BRIX AT HARVEST: 25.1°  
DATE HARVESTED: 09/19/03  
DATE BOTTLED: 05/25/05  
CASES PRODUCED: 1679  
RETAIL PRICE: \$29.00



## HARVEST CONDITIONS

The growing season for 2003 began with a cool and wet spring, but warmed up mid-summer. A heat spell lasted through the months of May and June, which created some set and bloom problems. The remainder of the harvest season had ideal temperatures with warm days and cool nights. Crop yields were lower with smaller clusters, but this resulted in higher intensity fruit, resulting in premium quality, complex grapes.

## FERMENTATION

After the fruit was crushed and de-stemmed, the juice was transferred to the 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 eighteen months in 100% new French oak barrels. The final wine was left unfinned and unfiltered for bottling.

## FOOD PAIRINGS

This robust Cabernet exhibits an 'old world' elegance that is truly enhanced when paired with hearty dishes layered with flavor and texture. The lush, dark berry fruit balanced by notes of oak and silky tannins of Eberle's Estate Cabernet are complemented by a filet mignon with a reduction sauce, a leg of lamb or a taste of Gary Eberle's famous barbecued ribs!

## WINE DESCRIPTION

Eberle's 2003 Estate Cabernet Sauvignon exhibits all the characteristics of 100% Cabernet Sauvignon, including a flavorful deluge of rich black currant, hints of cherry and a long finish of sweet mocha and velvety tannins. This limited production wine will be a rewarding addition to any cellar to savor for many years to come!

