



EBERLE WINERY
2004 CABERNET SAUVIGNON/SYRAH

Varieties:	50% Cabernet Sauvignon 50% Syrah
Appellation:	Paso Robles
Vineyards:	Eberle Steinbeck
Alcohol:	15.0%
Acidity:	.66
PH:	3.73
Residual Sugar:	<0.04%
Brix at Harvest:	24.9°
Date Harvested:	09/19/04
Date Bottled:	02/02/06
Cases Produced:	510
Retail Price:	\$26.00

Harvest Conditions

The 2004 growing season was another banner year in Paso Robles with an early bud break in spring followed by warm days and cool nights throughout summer. The temperatures remained consistent throughout the growing period, keeping crop yield naturally low while allowing for the development of intense, evenly ripened grapes with bright acidity.

Fermentation

Both lots, Estate Cabernet Sauvignon and Steinbeck Syrah were fermented in separate stainless steel tanks and pumped over twice daily to maximize extraction. After fermentation, the wines were blended together and aged in a combination of French and American oak barrels. All wines underwent natural malolactic fermentation.

Food Pairings

Rich and bold with silky tannins, the plush flavors of Eberle's 2004 Cabernet/Syrah will pair with a variety of game meats cooked in your favorite style including, lamb shank, beef or savory duck. Also, a pleasing accompaniment to an everyday BBQ!

Wine Description

Eberle's 2004 Cabernet Sauvignon/Syrah proves that 'quality rules over quantity!' This limited production wine, a 50/50 blend, achieves a remarkably awarding combination of the strength and richness of Cabernet Sauvignon with the lush fruit and silky tannins of Syrah. Hints of black fruit mingle with ripe cassis and currant flavors and finish with just the right amount of tannins. This wine is for fans on both hemispheres!