

2002

ESTATE CABERNET SAUVIGNON



TECHNICAL NOTES

VARIETY: 100% CABERNET SAUVIGNON

APPELLATION: PASO ROBLES

VINEYARD: ESTATE

ALCOHOL: 14.0%

ACIDITY: .65

PH: 3.64

RESIDUAL SUGAR: 0.12%

BRIX AT HARVEST: 26°

DATE HARVESTED: 10/10/02

DATE BOTTLED: 07/07/04

CASES PRODUCED: 1512

RETAIL PRICE: \$27.00



HARVEST CONDITIONS

The growing season for 2002 started with below average rainfall which limited the vines' ability to produce an average crop size. Temperatures were also slightly below normal in the summer months with weather remaining dry through the fall. The lower crop yield produced higher intensity in the 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 American oak barrels.

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 and firm tannins of Eberle's Estate Cabernet are complemented by a filet mignon with a fruit reduction sauce, a leg of lamb or a taste of Gary Eberle's famous barbecued ribs!

WINE DESCRIPTION

Eberle's 2002 Estate Cabernet Sauvignon is a vintage to remember! An intense nose of currant carries into the wine mingling with richly, layered flavors of dark, black berries with hints of toasted oak and a finessed finish of firm tannins. A vintage to cellar and enjoy for many years to come!

