

# 2002

## VINEYARD SELECTION CABERNET SAUVIGNON



### TECHNICAL NOTES

VARIETY: 100% CABERNET SAUVIGNON  
APPELLATION: PASO ROBLES  
VINEYARDS: EBERLE ESTATE, JANES RANCH,  
LATCHFORD & STEINBECK  
ALCOHOL: 14.5%  
ACIDITY: .70  
PH: 3.47  
RESIDUAL SUGAR: 0.10%  
BRIX AT HARVEST: 25.5°  
DATE HARVESTED: 10/10/02  
DATE BOTTLED: 07/07/04  
CASES PRODUCED: 3311  
RETAIL PRICE: \$17.00



### HARVEST CONDITIONS

The growing season for 2002 started with below average rainfall that 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 cold soaking, each lot was individually inoculated to begin primary fermentation. Once complete, the lots were barreled separately in a mix of American and French oak barrels of various ages. After the first barrel racking, the lots were tasted and preliminary blends were made and left in the barrels. Just prior to bottling, the final blend was decided and the chosen lots were blended in a stainless steel tank, allowed to settle.

### FOOD PAIRINGS

Layers of cabernet fruit exuding rich flavors of currant and dark berries with a firm structure of tannins, are bound to be complemented by a variety of favorite dishes including lamb shanks with rosemary, a zesty New York steak or even a rich blue cheese.

### WINE DESCRIPTION

Eberle's Vineyard Selection Cabernet Sauvignon exhibits the diverse characteristics of the Paso Robles terroir combined with the natural flavors of the Cabernet Sauvignon variety. Abundant layers of cassis, and wild berries are firmly wrapped in tannins and toasted oak. An exquisite example of how fine a Paso Robles Cabernet should be!

EBERLE WINERY P.O. Box 2459 PASO ROBLES, CALIFORNIA 93447  
PH: 805.238.9607 F: 805.237.0344 WWW.EBERLEWINERY.COM

