

EBERLE WINERY

2010 RESERVE ESTATE CABERNET SAUVIGNON

Eberle Reserve Estate Cabernet Sauvignon is declared only in exceptional vintages. The Reserve is the “best of the best” of all the Cabernet Sauvignon barrels. Lots are ‘cherry picked’ and tagged as designate reserve barrels where they are monitored closely and tasted regularly. The wine is aged for twenty-four months in French oak, and then aged in bottle for an additional three years before release. Since Gary started his label in 1979, only sixteen Reserve Estate Cabernet Sauvignons have been declared: 1981, 1982, 1986, 1987, 1989, 1991, 1994, 1995, 1997, 1999, 2001, 2002, 2003, 2007, 2009, 2010.

HARVEST CONDITION

2010 was an exceptionally challenging harvest both physically and mentally, but the results were well worth the struggle. While the growing season was fairly normal, unusually cool summer temperatures made for a longer and later harvest, requiring patience for grapes to come into their ultimate ripeness in the fall. The extended hang time of fruit on the vine has produced a vintage that has great varietal expression. The 2010 vintage is gearing up to be one of the most exquisite and complex vintages in California’s history.

FERMENTATION

After the fruit was crushed and de-stemmed, the juice was transferred to 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 twenty-four months in 100% French oak barrels, 25% new. The final wine was left unfinned and unfiltered for bottling.

WINE DESCRIPTION

The 2010 vintage represents only our sixteenth offering of a reserve cab in 35 years of producing Cabernet Sauvignon. Rich dark fruit flavors of black plum and currant engulf the palate with hints of licorice, cola and cardamom. Big velvety tannins combined with a long finish shows why this is Paso Cabernet at its best!

FOOD PAIRINGS

A robust Cabernet exhibiting an ‘old world’ elegance that is truly enhanced when paired with hearty dishes layered with flavor and texture. This wine begs for a juicy rib-eye steak, prime rib or a roasted leg of lamb.

TECHNICAL NOTES

variety: 100% CABERNET SAUVIGNON

vineyards: EBERLE ESTATE VINEYARD

appellation: PASO ROBLES

alcohol: 15.7 %

brix at harvest: 25.4°

acidity: 0.66

ph: 3.52

date harvested: 11.01.10

cases produced: 551

retail price: \$75.00

