

EBERLE WINERY

2017 ESTATE CABERNET SAUVIGNON

Gary Eberle discovered the seductiveness Cabernet Sauvignon while working on his Masters to become a geneticist at Louisiana State University. He gave up genetics for wine and entered the enology program at U.C. Davis. After earning his PhD in 1971, he moved to Paso Robles and planted his first vineyard.

Eberle's first Cabernet Sauvignon vintage was 1979. His 1980 Cabernet was his first wine with a Paso Robles appellation on the label.

THE 2017 GROWING SEASON

A moderately hot summer resulted in excellent canopy growth and uniform cluster development. A heat spike in the last week of August led to a fast and furious harvest. All white varieties were harvested during the first week of September – a record for Eberle Winery. The red grapes were close behind, starting with Zinfandel. Sorting eliminated raisined berries and damaged fruit. Overall, the vintage has turned out to be of stellar quality: the wines show good color extraction, excellent balance and well-developed flavor profiles.

VINIFICATION

Hand-picked grapes were sorted and destemmed. One third of the must fermented with a submerged cap to extract additional color and flavor. The remainder fermented in stainless steel and received twice daily pump overs. Following pressing the wine aged for 22 months in 100% French oak barrels (40% new).

WINE DESCRIPTION

The 2017 Estate Cabernet Sauvignon is well-balanced and elegant. This juicy vintage has aromas and palate coating flavors of black cherry, cassis, with a hint chocolate mint supported by subtle tannins and a long lingering finish.

FOOD PAIRING

Our Estate Cabernet Sauvignon makes a hearty companion to an oven roasted lamb loin with an herb crust, barbecued rib-eye with a gorgonzola sauce or braised short ribs with a simple reduced red wine sauce.

TECHNICAL NOTES

variety: 100% CABERNET SAUVIGNON

vineyards: EBERLE ESTATE VINEYARD

appellation: PASO ROBLES

alcohol: 14.2%

brix at harvest: 25°

acidity/ph: 0.72 / 3.49

date harvested: 09.26.17

cases produced: 2309

retail price: \$48.00

