

# EBERLE WINERY

## 2017 CABERNET SAUVIGNON 'VINEYARD SELECTION'

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

The grapes for our Vineyard Selection Cabernet Sauvignon are sourced from several vineyards throughout the Paso Robles AVA. These vineyards showcase the diversity and quality of Paso Robles terroir. All fruit is hand sorted and destemmed, then inoculated. The must is pumped-over twice daily for ten days, then drained, pressed and transferred to American and French oak barrels. After blending, the wine remains in barrel for 18 months.

## WINE DESCRIPTION

The 2017 Vineyard Selection Cabernet Sauvignon shows nuanced varietal character reflecting each of its Paso Robles vineyards, including the Eberle Estate vineyard. A medium-bodied Cab with approachable tannins which allows this wine to be enjoyed by the glass or with food. The smooth mouthfeel coats your palate with flavors of black cherry, cocoa, and spices of clove, anise, and black pepper followed by a long lingering finish.

## FOOD PAIRINGS

Our 2017 Vineyard Selection Cabernet Sauvignon is made to be enjoyed by the glass, but is a complement to a variety of dishes including a Blue Cheese burger or grilled lamb lollipops.

## TECHNICAL NOTES

*variety:* 100% CABERNET SAUVIGNON

*appellation:* PASO ROBLES

*alcohol:* 14.1%

*acidity/ph:* 0.68 / 3.47

*brx at harvest:* 25°

*date harvested:* October 2017

*cases produced:* 6807

*retail price:* \$25.00

