

# EBERLE WINERY

## 2018 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 2018 GROWING SEASON

Lower than normal rainfall during the winter led to a normal bud break in the spring. Warm days and cool nights allowed the vines to develop ample canopy cover, protecting the fruit from heat spikes throughout the summer. Harvest started early September with fruit coming in at a steady pace throughout the season. Clusters and berries were uniform in size and quality was excellent. The results of this vintage are wines that are bright, well-balanced and complex with intense 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 2018 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, barbequed rib-eye with a gorgonzola sauce or braised short ribs with a simple reduced red wine sauce.

## TECHNICAL NOTES

*variety:* 100% CABERNET SAUVIGNON

*brix at harvest:* 24°-26°

*cases produced:* 2828

*vineyards:* EBERLE ESTATE VINEYARD

*acidity/ph:* 0.69 g / 100 ml / 3.48

*retail price:* \$48.00

*appellation:* PASO ROBLES

*date harvested:* 10.10.18-10.27.20

*alcohol:* 14.1%

