

EBERLE WINERY

2018 EBERLE RESERVE ESTATE CABERNET SAUVIGNON

THE RESERVE PROGRAM

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. Since Gary started his label in 1979, only nineteen Reserve Estate Cabernet Sauvignons have been declared: 1981, 1982, 1986, 1987, 1989, 1991, 1994, 1995, 1997, 1999, 2001, 2002, 2003, 2007, 2009, 2010, 2013, 2016, and 2018.

VINIFICATION

After the fruit was sorted, crushed and de-stemmed, the must was transferred to stainless steel tanks. Fermentation kicked off naturally and continued for five days. Then the juice was inoculated to ensure a strong and clean fermentation. The must was pumped over twice daily for color and flavor extraction. Toward the end of ferment, we used a technique known as the submerged-cap method to enhance the flavor, color, and mouthfeel of this wine. This technique keeps the must in constant contact with the juice and does not allow the rise of solids to float to the top due to the carbon dioxide produced by the fermentation. This process takes place over a one-month period. The tank is then drained and pressed. Following pressing, the wine was gravity fed into the underground caves and aged for twenty-two months in 100% Alain Fouquet French oak barrels, 50% new.

WINE DESCRIPTION AND FOOD PAIRING

The 2018 vintage represents only our nineteenth offering of a reserve Cabernet in 42 years of producing Cabernet Sauvignon from Paso Robles. This Cab has a deep ruby color with rich flavors of cassis, black currants, leather, anise, and a bit of chocolate peppermint on the nose. Grippy tannins, tight acidity, and balanced fruit core.

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 grilled butterflied leg of lamb, braised beef short ribs in a red wine sauce

APPELLATION Paso Robles

DATE HARVESTED 10/29/18

ALCOHOL 14.3%

ACIDITY/PH 7.0 g/l / 3.51

BRIX AT HARVEST °25

CASES PRODUCED 388



Award Winning ~ Classic ~ Cave-Aged ~ Hand-Crafted

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