

# EBERLE WINERY

## 2019 EBERLE ESTATE CABERNET SAUVIGNON

Gary Eberle discovered the seductiveness of Cabernet Sauvignon while working on his master's degree 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 Ph.D. in 1971, he moved to Paso Robles and planted his first vineyard. Eberle's first Cabernet Sauvignon vintage was in 1979. His 1980 Cabernet was his first wine with a Paso Robles appellation on the label.

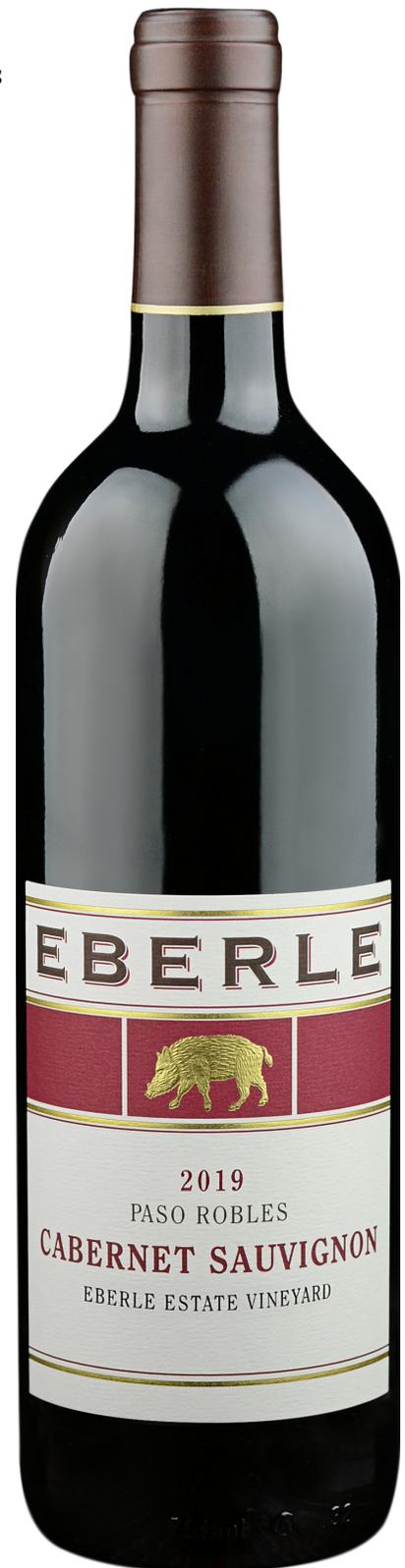
### VINIFICATION

Hand-picked grapes were sorted and destemmed. One-third of the must was fermented with a submerged cap to extract additional color and flavors. The remainder of the juice was fermented in stainless steel and was pumped over twice a day. Following pressing, the wine was aged for 22 months in 100% French oak barrels 30% new, 30% second fill, and the rest neutral.

### WINE DESCRIPTION AND FOOD PAIRING

The 2019 Estate Cabernet Sauvignon is well-balanced, elegant, and represents Paso Robles Cabernet at its finest. Aromas and palate coating flavors of black cherry, cassis, tobacco leaf, and cocoa, supported by firm tannins, a juicy acidity, with a long dry finish. Pair our Estate Cabernet Sauvignon with roasted lamb shank coated with garlic and rosemary, Portobello mushrooms stuffed with goat cheese, a grilled ribeye with blue cheese on top, or chocolate truffles.

<b>APPELLATION:</b>	<b>Paso Robles</b>
<b>BARRELING:</b>	<b>100% French Oak, 30% New, 30% 2nd fill</b>
<b>DATE HARVESTED</b>	<b>9/14/19</b>
<b>ALCOHOL</b>	<b>14.2%</b>
<b>ACIDITY/PH</b>	<b>6.6 g/L / 3.6</b>
<b>BRIX AT HARVEST</b>	<b>°25</b>
<b>CASES PRODUCED</b>	<b>2783</b>



**Family-Owned ~ Handcrafted ~ Award-Winning ~ Cave-Aged**

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