

EBERLE WINERY

2022 ESTATE CABERNET SAUVIGNON

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DESCRIPTION

This Cabernet boasts vibrant notes of red currant, black cherry cola, and cassis, layered with complex undertones of tobacco leaf, green peppercorn, and a hint of sweet basil. A harmonious blend of fruit and spice, this wine delivers a refined structure and a rich, lingering finish. Perfectly balanced with bold flavors and a subtle herbal edge.

FOOD PAIRING

This Cabernet pairs beautifully with roasted lamb shank infused with garlic and rosemary, enhancing the wine's bold flavors. Complement it with goat cheese-stuffed portobello mushrooms and smoky blue cheese to balance its richness, while finishing with decadent chocolate truffles to highlight the wine's dark fruit notes.

WINEMAKER NOTES

This Cabernet, aged for 22 months, blends 40% new French oak with 30% second-fill and 30% third-fill barrels. The result is a balanced wine with dark fruit flavors, subtle vanilla, and spice, complemented by soft, integrated tannins.

VARIETY 100% Cabernet Sauvignon

VINEYARD Paso Robles

OPTIMAL DATE Now-2035

ALCOHOL 14.3%

RETAIL PRICE \$65.00



Making Award-Winning Wines Since 1982

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