

EBERLE WINERY

2023 'VINEYARD SELECTION' CABERNET SAUVIGNON

Over twenty years ago, Eberle started producing the 'Vineyard Selection' Cabernet Sauvignon to be a by-the-glass for restaurants, or what Gary Eberle calls our "Cocktail Cab." Since then, Winemaker Chris Eberle has taken this wine to new heights by incorporating skills learned from making wine worldwide. This wine over-delivers quality for the price point, whether found by the glass in a restaurant or on a retail shelf in a fine wine shop.

WINEMAKER NOTES

The grapes for our "Vineyard Selection" Cabernet Sauvignon are sourced from several vineyards throughout the Paso Robles AVA including our Estate vineyard. These vineyards showcase the diversity and quality of the Paso Robles terroir.

The 'VS' Cabernet has an unusual amount of freshness attributed to micro-oxygenation or MOX. A small portion of this Cabernet undergoes MOX which is helpful to stabilize color, improve mouthfeel and structure, limit reduction, and mimic a barrel by adding controlled amounts of oxygen at different times in the wine's life. This method was first introduced by the French, and some might say mastered by the Aussies. We MOX two separate times in the tank, once after alcoholic fermentation and once before malolactic fermentation at a high rate to stabilize color and tannin. Then post malolactic we use MOX for about 6 weeks at a lower rate. The other portion of the Cab is aged 20% French, 10% new American and 10% Hungarian.

DESCRIPTION & FOOD PAIRING

Flavors of black currant, dark chocolate, cherry, plum, vanilla, green peppercorn, and cedar. Pair this easy drinking Cabernet with a wedge of aged cheddar, a Hangar steak salad with a Champagne vinaigrette, grilled portabello mushrooms, filet mignon with a balsamic glaze, or a juicy bleu cheese burger.

VARIETY	100% Cabernet Sauvignon
APPELLATION	Paso Robles
ALCOHOL	13.9 %
ACIDITY PH	6.54 g/l 3.58
BRIX AT HARVEST	°24
CASES PRODUCED	7092



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