

# THE CAVES



In the early 1980s, Gary Eberle launched the Eberle label with three Estate wines: Cabernet Sauvignon, Chardonnay and Muscat Canelli. At that time, the winery's winemaking facilities allowed for a modest total production of 10,000 cases of wine. Now, after twenty five years, with the addition of several wines and numerous awards later, the winery capacity has more than doubled along with its popularity and recognition.

With growth came the need for more space, so Eberle made the decision to go underground. In 1996, Eberle Winery unveiled 8,000 square feet of underground wine caves. Fulfilling the need for more storage space while providing an ideal naturally cool and relatively high humidity climate for red wine barrels, the clear success of the caves inspired the decision to dig even further. By the end of 1999 the caves were extended, completing a grand total of 16,000 square feet of winding tunnels beneath the winery. Today, the caves not only house our barrels but enable the gentle process of gravity transfer flow from tanks above ground to barrels below and easy access for topping off and barrel sampling.



## THE WILD BOAR ROOM & GUEST CHEF DINNER SERIES

is a monthly attraction for guests to Eberle Winery. In addition to wine production and barrel aging, one tunnel has been transformed into an elegant dining hall, referred to as 'The Wild Boar Room.' With a full service kitchen above ground, renowned chefs worldwide are invited to share their culinary expertise and exquisite food with guests of Eberle Winery. The multi-course dinners served by candlelight in The Wild Boar Room are aptly titled our 'Guest Chef Dinner Series.' Over the years these fine dining experiences have proven to be a delightful and memorable tradition for all connoisseurs of exceptional food and wine.



**THE EBERLE VIP ROOM** in the wine caves is a specially designated location where we are able to treat our honorary VIP guests to a more personalized Eberle experience. Accessible by appointment only, the private VIP tasting and tour allows our guests to interact one on one with Eberle's Director of Education and focus their attention and palate on discovering the wonderful world of Eberle's premium wines in the comfort of a pleasant and peaceful ambiance in the caves.

