

EBERLE WINERY

2016 RESERVE ESTATE CABERNET SAUVIGNON

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. The wine is aged for twenty-four months in French oak, and then aged in bottle for an additional three years before release. Since Gary started his label in 1979, only nineteenth Reserve Estate Cabernet Sauvignons have been declared: 1981, 1982, 1986, 1987, 1989, 1991, 1994, 1995, 1997, 1999, 2000, 2001, 2002, 2003, 2007, 2009, 2010, 2013 and 2016.

GROWING SEASON

Ample winter rainfall led to a normal early spring bud break. Picking began in late August and the weather remained mild throughout the harvest. 2016 provided some of the finest fruit in the winery’s 40-year history, comparable to 2007, which Gary proclaimed as the “best vintage ever to come out of Paso Robles.”

FERMENTATION

After the fruit was crushed and de-stemmed, the juice was transferred to stainless steel tanks and inoculated. During fermentation, the must was pumped over twice daily for color and flavor extraction. Following pressing, the wine was gravity fed into the underground caves and aged for twenty-four months in 100% French oak barrels, 25% new. The final wine was left unfinned and unfiltered for bottling.

WINE DESCRIPTION

The 2016 vintage represents only our sixteenth offering of a reserve cab in 40 years of producing Cabernet Sauvignon. Rich flavors of black currants and cassis engulf the palate with hints of dark chocolate and French oak basking in lush tannins.

FOOD PAIRINGS

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 a roasted leg of lamb.



TECHNICAL NOTES

variety: 100% CABERNET SAUVIGNON

vineyards: EBERLE ESTATE VINEYARD

appellation: PASO ROBLES

alcohol: 14.5 %

brix at harvest: 24.5°

acidity: 0.70

ph: 3.55

date harvested: 09.28.16

cases produced: 773-6 pack cases

retail price: \$100.00

