

# EBERLE WINERY

## 2020 EBERLE ESTATE CABERNET SAUVIGNON

### THE ESTATE VINEYARD

While Gary Eberle was a PhD student at U.C. Davis, his professors asked the students to choose a reference wine they considered to be an ideal example of their favorite wine varietal. Gary chose a 1968 Beaulieu Vineyard, Cabernet Sauvignon, Georges de Latour Private Reserve as his example. The clone for this wine, Clone 6, was noted to thrive in well-drained, alluvial soils that would produce small loose clusters and berries with distinctive flavors, structured by muscular tannins. He proceeded to plant this clone on Eberle Estate Vineyard in 1987. These vines are still growing on their own roots and producing some of the best Cabernet from Paso Robles today!

### 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 20 months in 100% French oak barrels 40% new, 30% second fill, and 30% 3rd fill.

### WINE DESCRIPTION AND FOOD PAIRING

The 2020 Estate Cabernet Sauvignon is well-balanced, elegant, and represents Paso Robles Cabernet at its finest. Aromas and flavors of black cherry, cassis, tobacco leaf, green peppercorns, and cocoa, supported by firm tannins, a juicy acidity, with a lingering 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>	Paso Robles
<b>BARRELING:</b>	100% French Oak, 40% New, 30% 2nd fill, 30% 3rd fill
<b>DATE HARVESTED</b>	9/12/20
<b>ALCOHOL</b>	14.5%
<b>ACIDITY/PH</b>	6.6 g/L / 3.6
<b>BRIX AT HARVEST</b>	°25
<b>CASES PRODUCED</b>	2432



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