

# 2007

ESTATE

CABERNET SAUVIGNON



## TECHNICAL NOTES

VARIETY: 100% CABERNET SAUVIGNON

APPELLATION: PASO ROBLES

ALCOHOL: 14.9 %

ACIDITY: 0.66

PH: 3.55

BRIX AT HARVEST: 25.7°

DATE HARVESTED: 10.23.07

CASES PRODUCED: 3532

RETAIL PRICE: \$34.00



## OUR FLAGSHIP WINE – GARY’S STORY

Cabernet Sauvignon literally re-routed Gary Eberle’s career path. Eberle was on his way to becoming a geneticist when he discovered how seductive and powerful Cabernet Sauvignon can be. Coming close to receiving his Master’s in cellular genetics, Eberle decided to move west and enter the enology doctorate program at U.C. Davis in 1971. With over thirty years dedicated to producing wines from Paso Robles, Eberle’s determination has made a mark on the industry and attracted significant attention to his flagship wine, the Estate Cabernet Sauvignon. Our eighteen acre Estate Vineyard located on the east side of Paso Robles, was planted on its own vinifera rootstock in 1987. Flourishing in an ideal soil type and climate and having now reached a nice maturity level, the vines are consistently producing a Cabernet Sauvignon of exceptional quality and character.

## HARVEST CONDITIONS

The 2007 growing season while unique, turned out to be an exceptional vintage for the Paso Robles wine growing region. Warm days and cool nights throughout summer brought early season varietals in at normal harvest times. A drop in temperature in late September delayed harvest for our Cabernet; however the lengthy hang time allowed the fruit to come into its perfect flavor maturity. The result of the 2007 vintage is a well-balanced, high quality wine that displays concentrated fruit, intense flavor profiles and vivid color extraction.

## 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 eighteen months in 100% French oak barrels, 25% new. The final wine was left unfinned and unfiltered for bottling.

## WINE DESCRIPTION & FOOD PAIRING

The 2007 vintage is an exceptional vintage displaying an ‘old world’ elegance with rich black currant, dark cherry flavors with a hint of mocha wrapped in velvety tannins. The lush, dark berry fruit balanced by notes of oak and velvety tannins makes our Estate Cabernet Sauvignon a hearty companion to an oven roasted lamb loin with an herb crust, barbecued rib-eye with a Béarnaise sauce or braised short ribs with a simple reduced red wine sauce.

EBERLE WINERY P.O. Box 2459 Paso Robles, California 93447  
Ph: 805.238.9607 F: 805.237.0344 [www.eberlewinery.com](http://www.eberlewinery.com)

