

# 2008

## CABERNET SAUVIGNON/SYRAH EBERLE WINERY



### TECHNICAL NOTES

VARIETIES: 49% CABERNET SAUVIGNON  
51% SYRAH  
APPELLATION: PASO ROBLES  
VINEYARD: EBERLE ESTATE & STEINBECK  
VINEYARD  
BARREL AGING: 16 MONTHS — 50% FRENCH &  
50% AMERICAN OAK  
ALCOHOL: 13.8 %  
ACIDITY: 0.63  
PH: 3.75  
BRIX AT HARVEST: 25.2°  
RESIDUAL SUGAR: <0.06 %  
CASES PRODUCED: 705  
RETAIL PRICE: \$29.00



### HARVEST CONDITIONS

A cool and relatively dry winter led to bud break in mid-March. An unexpected frost in late spring followed by high winds caused “shatter” resulting in smaller berries and lighter yields. Warm temperatures during the summer with cool evenings brought along veraison at the normally expected time of mid-July. However, the latter part of September and early October brought cooler than normal conditions, slowing down ripening of the berries, while allowing more hang time on the vines. The 2008 growing season was challenging to say the least, but the result of this vintage is wines that display well developed flavor profiles with balanced acidity.

### FERMENTATION

Both lots of the Estate Cabernet Sauvignon and the Steinbeck Syrah were fermented in separate stainless steel tanks and pumped over twice daily to maximize extraction. After fermentation, the wines were blended together and aged in a combination of French and American oak barrels. All wines underwent natural malolactic fermentation.

### FOOD PAIRINGS

The plush flavors and supple tannins of Eberle’s 2008 Cabernet/Syrah makes it a perfect complement to a variety of meats including Gary’s famous barbecued pork or beef ribs, roasted rack of lamb or smoked duck.

### WINE DESCRIPTION

Eberle’s 2008 Cabernet Sauvignon/Syrah is a perfect example of the whole being greater than the sum of its parts. This wine achieves a rewarding combination of the strength and richness of Cabernet Sauvignon, balanced by the earthy spiciness of Syrah. A meaty wine that has firm tannins followed by opulent fruit flavors of black berry and black cherry with hints of black licorice, cedar shavings followed by a long finish.

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