



## **2007 EOS ESTATE CABERNET SAUVIGNON**

PASO ROBLES AVA

### **WINEMAKER COMMENTS**

Quality vineyard sites and attention to balanced yields and consistent fruit zone exposure to sunlight are crucial steps in producing quality Cabernet Sauvignon within the Paso Robles AVA. Striking a balance between full flavor ripeness and appropriate acidity at harvest, as well as thoughtful fermentation strategies help to bring out the ripe, full-throttle fruit character, which our region has become well known for.

Nathan R. Carlson

### **WINE NOTES**

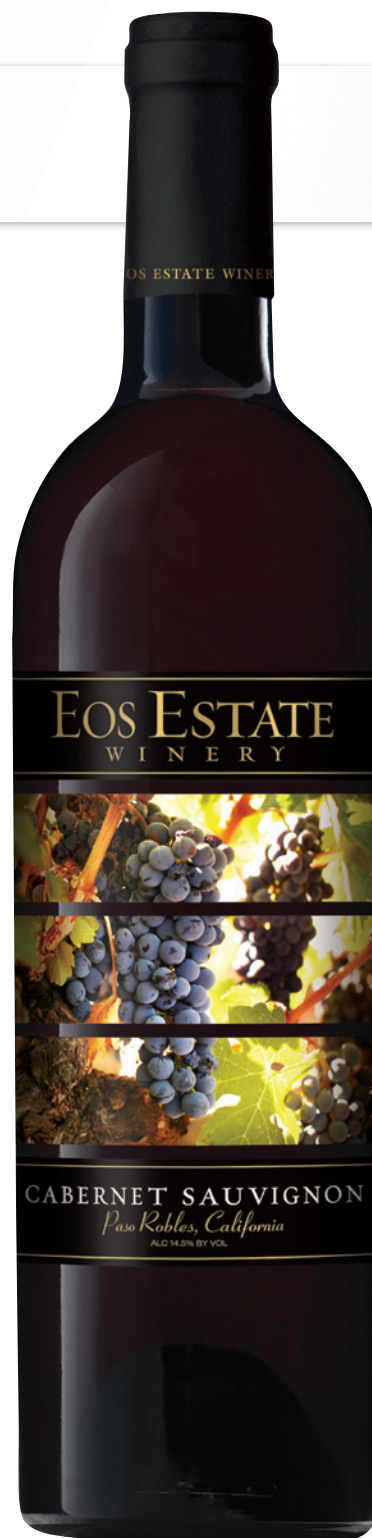
Dark crimson hue in the glass. Aromas of cassis, with subtle oak and sage tones. Medium-bodied, with balanced acidity and manageable tannins. Brimming with sweet red fruit flavors underscored by toast and caramel notes.

### **FOOD PAIRING RECOMMENDATIONS**

Wild-mushroom risotto, grilled Swordfish rubbed with black-pepper, roasted game, rich cheeses

### **TECHNICAL NOTES**

VARIETAL .....	94.1% Cabernet Sauvignon, 3.4% Malbec, 2.5% Merlot
HARVEST DATE.....	October 2007
HARVEST BRIX: .....	23.7° - 25.2° Brix
RESIDUAL SUGAR.....	Dry (<0.2 g/l)
TITRATABLE ACIDITY .....	6.3 g/l
PH .....	3.64
FINISHED ALCOHOL.....	13.5%
BARREL REGIME.....	16 months in French & quality American oak barrels, approximately 20% new
VINEYARD LOCATION.....	100% Paso Robles AVA



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