



2007 EOS ESTATE FRENCH CONNECTION

PASO ROBLES AVA

Winemaker Comments

The Eos 'French Connection' is a blend of traditional red Bordelaise grape varieties, grown in some of the finest vineyard sites within the Paso Robles AVA. A careful selection of barrel lots is made prior to blending, favoring elegance and structure over simple fruit and oak impact. The result is a seamless, sophisticated red wine with depth and character, which pays homage to the classic wines of Bordeaux, while remaining true to its Paso Robles roots.

Wine Notes

Rich, dark tones of new leather and cigar wrapper are on par with deep blackcurrant and dried plum tones. Rich and full-textured, with firm tannins that should allow for mid-term cellaring.

Food Pairing Recommendations

Pairs well with rich meats – duck, lamb, venison, beef; even grilled Portobello mushrooms. Exceptional with cheeses; either a creamy style such as Camembert or Pierre-Robert, or a pungent bleu, such as Stilton or Roquefort.

Technical Notes

VARIETAL:55% Merlot, 23% Cabernet Sauvignon,
13% Petite Verdot, 5% Malbec, 4% Cabernet Franc

HARVEST DATE: September & October 2007

HARVEST BRIX:24.2° - 25.4°

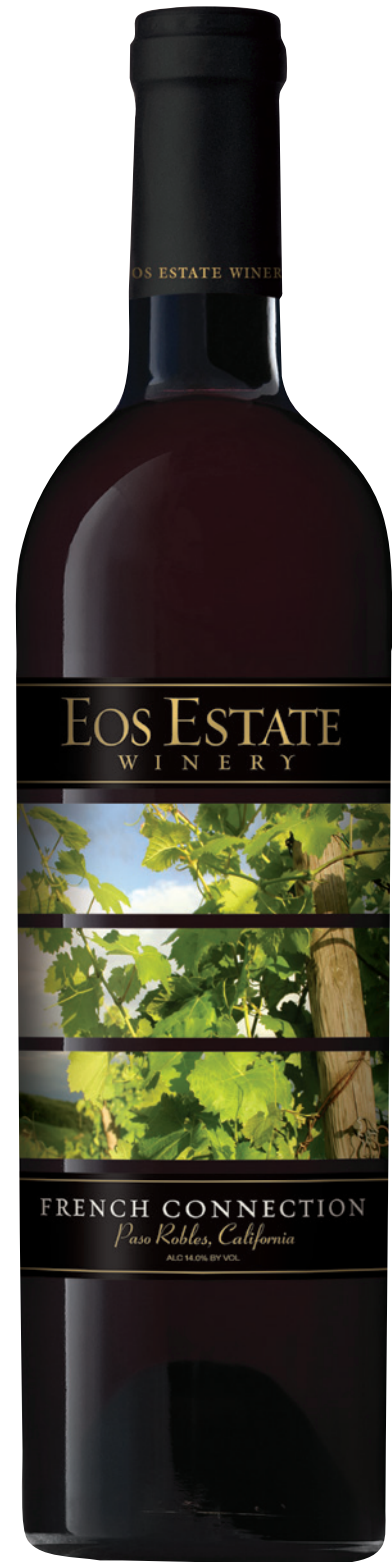
TITRATABLE ACIDITY:6.2 g/l

PH:3.62

FINISHED ALCOHOL:14.0%

BARREL REGIME:20 months in neutral and once-filled French oak barrels.

VINEYARD LOCATION:100% Paso Robles AVA



PLEASE ENJOY RESPONSIBLY.