



## **2007 EOS ESTATE RESERVE CABERNET SAUVIGNON**

PASO ROBLES AVA

### **WINEMAKER COMMENTS**

Produced from grapes grown in quality vineyard sites within the Paso Robles AVA. Controlled yields, balanced sunlight exposure, and attention to full flavor maturity at harvest contribute to the flavor intensity and broadness of tannin structure.

Nathan R. Carlson

### **WINE NOTES**

Delicious aromas of new leather, star anise and crushed cassis. Full-blown and intense on the palate; ripe blackberry fruit character with an herbal counterpoint of sage, cardamom, and Chai tea. Finishes with cocoa and espresso richness. Very firm tannins will loosen slowly with proper cellaring, allowing this wine to open nicely over the next 4-5 years.

### **FOOD PAIRING RECOMMENDATIONS**

Grilled Lamb, Five-Spice Chinese Roast Duck, Rosemary-rubbed Crown Roast

### **TECHNICAL NOTES**

VARIETAL .....	86.7% Cabernet Sauvignon, 12.3% Malbec, 1% Merlot
HARVEST DATE.....	September & October 2007
HARVEST BRIX: .....	24.2° - 26.1° Brix
RESIDUAL SUGAR.....	Dry (<0.05 g/l)
TITRATABLE ACIDITY.....	6.2 g/l
PH .....	3.69
FINISHED ALCOHOL .....	14.0%
BARREL REGIME.....	Aged for 20 months in French & American oak barrels with 2 rackings
VINEYARD LOCATION.....	100% Paso Robles AVA



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