

EOS ESTATE

W I N E R Y

2008 VINO DA TAVOLA

Paso Robles

Winemaker Comments

“Vino da Tavola” translates to “Wine of the Table”, and it is at the table that we feel this wine will most clearly reveal its many charms. With bright acidity, a medium-weight in the mouth, and a focus on aromatic interest, this is a bottle which will provide much pleasure when in the company of good food and good friends.

Based on the bright fruit qualities of the Sangiovese grape, Merlot contributes balancing texture and some sweet berry notes, while Cabernet Sauvignon brings structure and the faint scent of dried herbs.

Translucent cranberry color in the glass, this is a wine of refinement, not power. Orange peel and bright raspberry aromas, with layers of spice, nutmeg, and a suggestion of new leather. Very fine-grained tannins, which balance well with the medium-body of the wine.

Food Pairing Recommendations

Delicious with a selection of cheeses, olives, and salumi with a rustic loaf, or serve with a risotto of kale and escarole with pecorino cheese and pine nuts.

Technical Notes

VARIETAL COMPOSITION:

81.7% Sangiovese, 12.3% Merlot,
6.0% Cabernet Sauvignon

HARVEST DATE: 10/08

HARVEST BRIX: 23.5 – 24.1
Brix

RESIDUAL SUGAR: Dry (<0.05 g/l)

TITRATABLE ACIDITY: 6.6 g/l

PH: 3.69

FINISHED ALCOHOL: 13.5%

BARREL REGIME:

Aged 14 months in 30% new
French oak

VINEYARD LOCATION:

100% Paso Robles AVA