

E O S

Eos, the Greek goddess of dawn, opened the gates of heaven each morning allowing the sun to rise. Fiercely passionate, she was cursed by Aphrodite for having an affair with Ares. Her punishment was an insatiable appetite for young men. At Eos – the winery – we’re just as passionate as our namesake, but our insatiable appetite is focused toward the production of great wines. Since the mid-1980s, we have built our reputation on dense reds, complex whites and luscious dessert wines from great AVAs throughout the state.

VINTAGE

2016 produced average yields and high quality fruit. Few frost spells in winter and little to no rain led to an early bud break at the end of February. A very good fruit set in spring was followed by a warm summer that kept the vines roaring through veraison and maturation. Harvest began at its earliest ever, August 23rd - November 1, 2016.

CENTRAL COAST

The Central Coast AVA is one of the largest and most important grape growing regions in California. Its boundaries stretch from Santa Barbara County in the south all the way up to San Francisco in the north. The geographical diversity of the region yields a plethora of distinct microclimates and affords winegrowers the unique ability to produce a staggering number of grape varietals.

2016 CABERNET SAUVIGNON

Our 2016 Central Coast Cabernet Sauvignon entices your senses with aromas of blackberry, cassis and cigar box. The aromas lead into flavors of black cherry with a hint of earthiness. Soft tannins tempt the palate leading into the lingering finish. Pair this wine with spicy parmesan meatballs or juicy sliders.

TECHNICAL DATA

APPELLATION: Central Coast

COMPOSITION: 75% Cabernet Sauvignon, 10% Merlot, 10% Petite Sirah,
5% Petit Verdot

COOPERAGE: 6 months in Hungarian and American oak, 10% new

ALCOHOL: 13.9%

TA AT BOTTLING: 6.4 g/L

PH: 3.62

PRODUCTION: 4,400 cases

