



Eagle Lake wines are produced from the cool Central Coast Region of California and crafted from 100% sustainably farmed vineyards. These wines express the fruit, the climate and the terroir into a poetic expression of flavors long sought by wine connoisseurs from around the globe.

Temperature is critical for the development of flavor, fragrance and acidity — lack of heat and grapes rarely ripen; too much and the acidity, delicacy and the long lasting qualities of the grapes expressed in the finished wine are lost. Eagle Lake wines benefit from the daily cooling effect of the Pacific Ocean, creating flavorful and expressive varietals with complexity, finesse and balance. The selective vineyard sites from



which Eagle Lake wines are sourced spanning a wide swath from Salinas Valley (Monterey County Zone 1-4) and Paso Robles, reflecting the cool ocean influence, allowing the grapes to ripen slowly and evenly.



The grapes for Eagle Lake Wines are processed expeditiously in a modern winery facility in Greenfield, situated close to the vineyard source. After blending, the finished wine is transported in temperature controlled trucks for bottling, followed by aging in temperature controlled warehouse facilities of the Napa Valley.

With a team of seasoned professionals, Eagle Lake Vineyards is positioned as one of the premium Central Coast producers creating award winning Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot and Cabernet Sauvignon. Eagle Lake wines offer Old World elegance, and express terroir as well as exceptional varietal character.

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**“Wine makes daily living easier, less hurries, with fewer tensions and more tolerance.”**

— BENJAMIN FRANKLIN

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**2018 SAUVIGNON BLANC**, a blend from the cool Riverview and Viente vineyards and a small percentage from the warmer San Lucas vineyards, expresses passion fruit, with bright aromas of citrus and melon. It is fresh, crisp and lively on the palate. Flavors of tropical fruits including gooseberries, lemon, lime and honeydew melon are followed by a crisp finish with good length.

Food Pairings: Pair with oysters, clams, mussels, grilled chicken, seafood and white pasta dishes.  
Appellation: Monterey County

**BTI 88 Point, Silver Medal**



**2018 CHARDONNAY**, produced from fruit of the cool Riverview and Viente vineyards in the north of Salinas Valley. Hints of tropical fruit, vanilla, with a light roasted toastiness. Rich and round on the palate, complemented with good acidity. Notes of ripe pineapple, lemon curd, citrus and vanilla bean are gently layered for a crisp and pleasant finish.

Food Pairings: Perfect with roasted chicken, seafood or pasta dishes.  
Appellation: Monterey County

**BTI 86 Point, Silver Medal**



**2017 CABERNET SAUVIGNON**, was produced from sustainably farmed vineyards in picturesque Paso Robles County. The blend expresses intense fragrances of black currants, ripe black cherries and blackberries with notes of violets, rich mocha and dried spices. It's a big, rich wine with velvety tannins, laced with nuances of cedar, clove and vanilla bean and tarragon, leading to a long smooth finish.

Food Pairings: A broad range of food groups from burgers, to beef roasts, game and red pasta dishes.  
Appellation: Paso Robles

**BTI 89 Point, Silver Medal**



**2017 PINOT NOIR**, crafted from selective lots of Pommard and Dijon clones from the Riverview and Viente vineyards. Aromas of strawberry, ripe raspberry and Bing cherry with subtle notes of tobacco, spice and oak. The palette of milk chocolate, smoked honey, cranberry muffin, and engaging, medium-long caramel-laden nuts, savory herbs, and crystallized orange peel finish with moderate oak flavor. A spicy, zesty Pinot Noir with a sultry, smoky edge.

Food Pairings: Perfect with lamb, roasted beef, red pasta and wild salmon.  
Appellation: Monterey County

**BTI 88 Point, Silver Medal**



**2016 MERLOT**, crafted from selective lots of Pommard and Dijon clones from the Riverview and Viente vineyards. Aromas of strawberry, ripe raspberry and Bing cherry with subtle notes of tobacco, spice and oak. The palette of milk chocolate, smoked honey, cranberry muffin, and engaging, medium-long caramel-laden nuts, savory herbs, and crystallized orange peel finish with moderate oak flavor. A spicy, zesty Pinot Noir with a sultry, smoky edge.

Food Pairings: Perfect with lamb, roasted beef, red pasta and wild salmon.  
Appellation: Monterey County

**BTI 87 Point, Silver Medal**