
2005 Roussanne

Winemaker Notes

2005
Amador County
ROUSSANNE

The wine has floral aromas touched with butterscotch and pear. The flavors are honeyed and mineral. Drink it with rich seafood and fowl dishes. Made with Organic Grapes from our Vineyard.

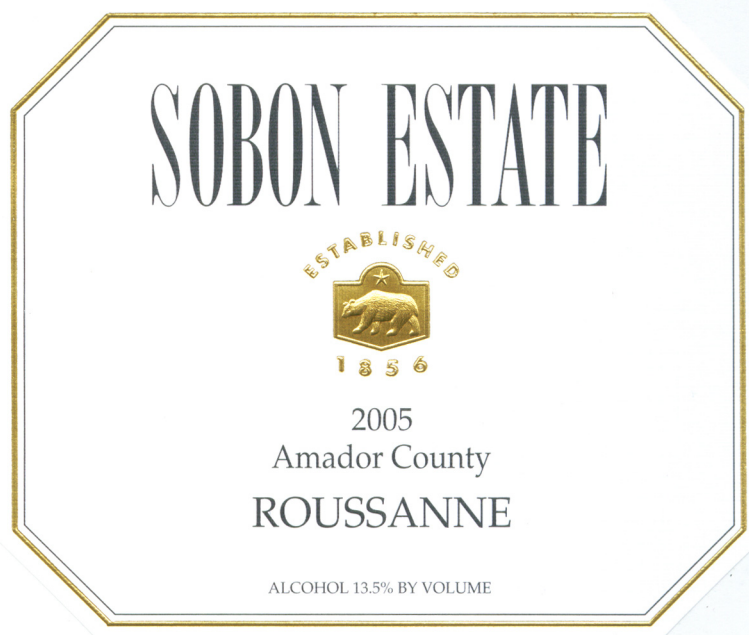
GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



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GROWN, PRODUCED & BOTTLED BY
SOBON ESTATE, PLYMOUTH, CA
CERTIFIED ORGANIC BY: CCOF

CONTAINS SULFITES



DESCRIPTION

Roussanne is truly a remarkable grape. In its native France it produces a crisp, flinty wine in its youth and one of the best aging of all white wines. Our California counterpart has floral aromas touched with butterscotch and pear. The flavors are both honeyed and mineral.

FOOD PAIRING

Best accompanied with rich seafood or fowl dishes.

SPECIFICATIONS

92% Roussanne
8% Viognier

Fermented and aged in 50% new French and American Oak barrels.

Residual Sugar: 0.2%
Total Acid: 5.3 gm/l
Alcohol: 13.1%

HARVEST DATE

September 27, 2005

BOTTLED DATE

January 20th, 2006, 291 cases bottled.

RELEASE DATE

February 15, 2006.