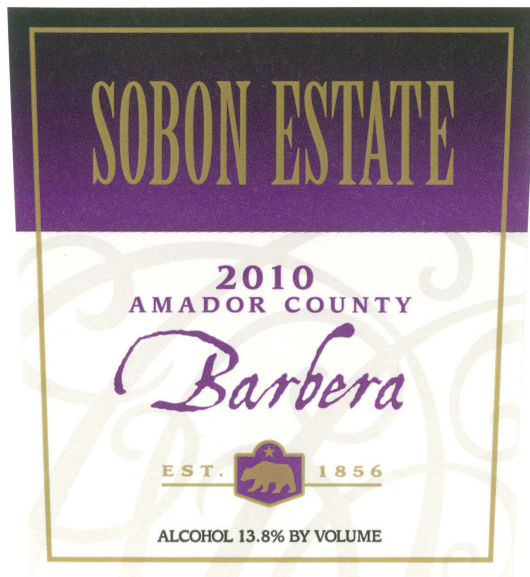

2010 Barbera

Winemaker Notes



2010 Barbera

From our steep hillside Barbera vineyard. Aromas of cherry cola and spice with soft, toasty flavors. Mouth filling with long, lingering flavors. A very versatile wine that will compliment many foods.

Sustainably Grown - Solar Powered
GROWN, PRODUCED AND BOTTLED BY
SOBON ESTATE, PLYMOUTH, CA

www.sobonwine.com

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.

750ML
CONTAINS SULFITES



DESCRIPTION Enjoy this rising star varietal with most any meal. It features aromas of cherry cola and spice with long lingering soft toasty flavors. These rich flavors and intense aromas are born on the steep hillsides amidst gold mine tunnels and miners ditches on our Sobon Estate property. Special Barbera clones were selected for their shy-bearing nature and adaptability to our soils. The result has produced amazing sustainably grown grapes and a wine worth bragging about.

FOOD PAIRING Its bright acidity makes it a perfect match for many dishes.

SPECIFICATIONS 96% Barbera
4% Zinfandel

20% barrel fermented in new French & American Oak barrels.

Residual Sugar:	0.03%
pH	3.6
Total Acid:	6.9 gm/l
Alcohol:	13.4%p

BOTTLED DATE September 7, 2011; 1,077 cases bottled, 750ml

RELEASE DATE October 1, 2011