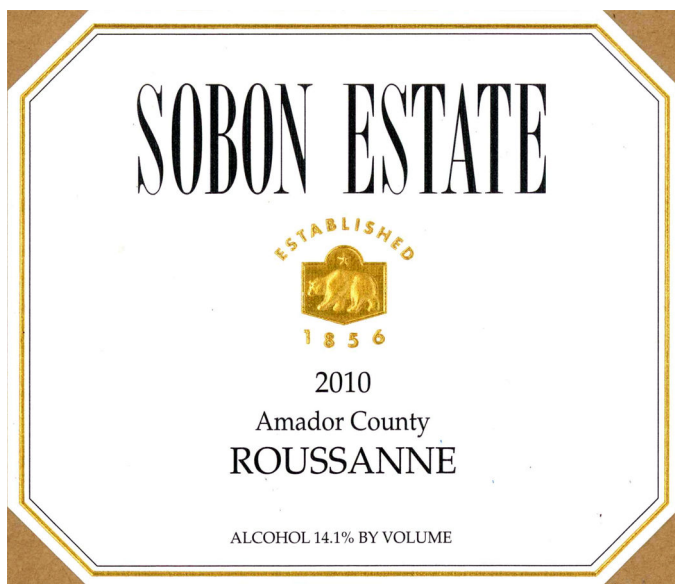

2010 Roussanne

Winemaker Notes



2010 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.

Sustainably Grown - Solar Powered

GROWN, PRODUCED & 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.



CONTAINS SULFITES 0 88338 30950 7

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

98% Roussanne

2% Viognier

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

Residual Sugar:	0.9%
Total Acid:	5.6 gm/l
Alcohol:	14.1%

BOTTLED DATE

February 8, 2011 - 187 cases bottled, 750ml

RELEASE DATE

March 2, 2011