
2011 Cabernet Sauvignon

Winemaker Notes

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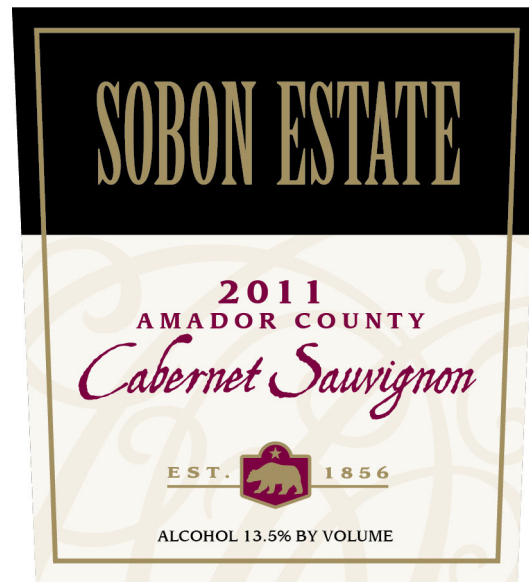
This Cabernet Sauvignon is true to the variety with aromas of cherry, cedar and spice. The flavors are rich and satisfying, with great depth. Drink with roasts or steaks.

We are proud of our sustainable practices, including: solar power generation, composting of winery and paper waste, maintaining wildlife habitat and natural pest control, cover cropping and erosion control, recycling, and social responsibility.

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

From our own sustainably farmed vines planted in 1980. The fully mature vines produced a smaller than normal crop of excellent fruit this vintage, resulting in a wine with much richness and depth. This wine will peak in about five years and hold for five to ten years after that.

FOOD PAIRING

This wine best compliments beef or veal with full flavored sauces.

SPECIFICATIONS

96% Cabernet Sauvignon, 2% Syrah, 2% Zinfandel

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

Residual Sugar:	0.03%
pH	3.54
Total Acid:	6.7gm/l
Alcohol:	13.48%

BOTTLED DATE

April 19, 2014; 954 cases bottled, 750ml

RELEASE DATE

July 10, 2014