
2011

ReZerve® Petite Sirah

Winemaker Notes

PETITE SIRAH

Inky black in color, with aromas of a fresh basket of blueberries. A most satisfying wine, with a myriad of flavors only a "petite" can produce. Lingering aftertaste reminds me of my favorite cinnamon bun. Best with rich meats and cheeses.

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.

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DESCRIPTION

This is a grape that is normally used for blending, because of its deep color and heavy tannins. It is a very difficult grape to grow and vinify when grown in the foothills, but in Lodi and the Delta it acts like a completely different grape. The result is a marvelously fruity, rich and satisfying wine.

FOOD PAIRING

Serve with grilled meats, or beef with a rich sauce dish like braised short ribs.

SPECIFICATIONS

100% Petite Sirah

Fermentation: 11 days, max temp 79°, Fermirouge yeast, Aged 14 months in French and American oak, 1 and 2 years old.

Total Acid: 6.9 gm/l

pH: 3.58

Alcohol: 14.8%

BOTTLED DATE

July 30, 2013 – 181 cases, 750 ml

RELEASE DATE

September 1, 2013