
2013 ReZerve®

‘Paul’s Vineyard’ Zinfandel

Winemaker Notes



ZINFANDEL

The shy-bearing old vines of this vineyard produce a wine with intense fruity flavors of plum, mulberry and cocoa. Richly satisfying and very versatile, it will complement a wide variety of foods, and is especially suited to chicken or beef 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 31802 8

DESCRIPTION

From one of the Shenandoah Valley’s oldest and shyest bearing vineyards, planted before prohibition. Beautiful aromas of blackberry, cocoa and mulberry highlight the wine. The flavor of ripe plum, berry, and chocolate bring out the true old-vine character of this wine.

FOOD PAIRING

Serve with ribs or lamb; or my favorite — Duck Confit.

SPECIFICATIONS

100% Zinfandel;

Total Acid: 6.0 gm/l
pH: 3.6
Alcohol: 14.9%

BOTTLED DATE

January 26, 2015 — 112 cases, 750 ml

RELEASE DATE

March 1, 2015