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# 2013

## ReZerve® Petite Sirah

### Winemaker Notes

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#### 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](http://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



**DESCRIPTION** Dark bluish purple, almost opaque in appearance, this deep rich full bodied offering holds nothing back! Definitely not for the meek or faint of heart! The nose has a spicy licorice, cassis-like quality with toasty oak overtones. Mid palate flavors are dominated by ripe black fruit, currants and fresh blueberries with intriguing hints of minerality and smooth vanilla like textures. Bold and powerful yet balanced and well integrated, the finish is long warm and surprisingly elegant. This lush hedonistic nectar is a near perfect complement to classic Peking Duck or virtually any other roasted duck preparation, as well as most charcuterie and wild game.

**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:	7.1 gm/l
pH:	3.7
Alcohol:	14.8%

**BOTTLED DATE** January 23, 2015 - 199 cases, 750 ml

RELEASE DATE March 2, 2015