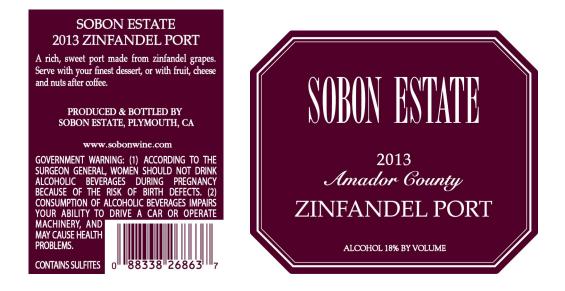
## 2013 Zinfandel Port Winemaker Notes



**DESCRIPTION** Ripe, luscious and inviting with rich plum and roasted chestnut aromas. The flavors suggest cocoa, blackberry jam and candied almonds. The never ending finish is sweet, warm and inviting with hints of mocha, caramel, and toffee. Made from 100% hand selected sustainably farmed naturally grown Zinfandel, this divine nectar pairs almost magically with Reese's Peanut Butter Cups and goes extremely well with Blackberry Cobbler a la mode.

**FOOD PAIRING** I like it best served after coffee, with fruit, nuts and cheeses.

**SPECIFICATIONS** 100% Zinfandel

Residual Sugar:	8%
Total Acid:	5.3 gm/l
Alcohol:	18.2%
pH:	3.78

**BOTTLED DATE** April 10, 2014 - 1400 cases, 375 ml

**RELEASE DATE** September 1, 2014

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