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# 2013 ReZerve® Tannat

## Winemaker Notes

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### TANNAT

Imagine...A fresh baked wild blackberry pie with a buttery crust and a scoop of vanilla ice cream. From your first whiff, to your last sip, you will be transported! The flavors however, are dry, rich, full and demand a rich dish like braised short ribs. A new taste experience!

CELLARED & 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.



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### DESCRIPTION

This globe-trotting varietal was originally grown in the south of France, and then became firmly entrenched in Uruguay. Tannat appears now to have found a home in the well-drained, sun drenched soils of Northern California. A wine of immense structure, concentration and power that begins with perfumey aromatics of cherry blossoms, wild herbs and sagebrush, leading to mid-palate impressions of black fruits and dried cranberries with hints of black pepper, wild herbs, and even a touch of anise. Lush and mouth filling, soft and velvety, this offering ends with a warm, dry lingering finish. This relative newcomer is always sure to impress in any setting.

### FOOD PAIRING

Best paired with soft ripe cheeses, braised short ribs and the classic Beef Wellington. Or try it in and along with your Coq au Vin.

### SPECIFICATIONS

93% Tannat, 7% Zinfandel  
Residual Sugar: 0.5%  
Total Acid: 6.7 gm/l  
pH: 3.52  
Alcohol: 14.4%

### BOTTLED DATE

August 7, 2015 - 325 cases, 750 ml

### RELEASE DATE

November 1, 2015