

2014 Cougar Hill Zinfandel Winemaker Notes

2014 ZINFANDEL Cougar Hill

A very stylish and likeable wine with very forward aromas. The flavors are rich and full with a deep and lingering finish.

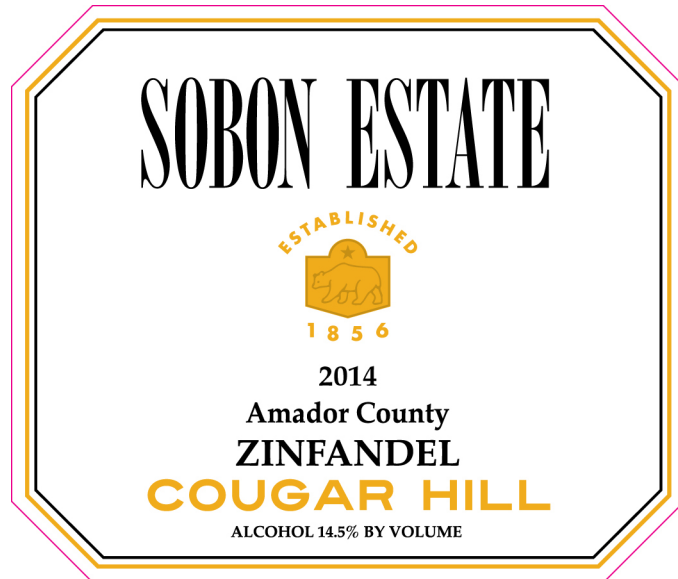
We are proud of our sustainable practices in the winery and the vineyard. Visit www.sobonwine.com for more info.

GROWN, PRODUCED & BOTTLED BY
SOBON ESTATE, PLYMOUTH, CA

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 With its own special microclimate near our large pond, this 67 year-old sustainably grown vineyard has a unique northern exposed hillside. This gives us the sleekest and most elegant of all our single vineyard offerings. This plot is named for the cougar that travels through the vineyard making its way to the pond for water. Full bodied with superbly integrated flavors of dried fruit and herbal aromatics leading to a silky smooth texture with mid pallet hints of huckleberry, cocoa, dried cranberries and a signature mountain brambly character. Rich and satisfying with a warm lingering finish, this wine pairs beautifully with an herb grilled flat iron steak, Chicago style linguica pizza, lamb chops and soft ripe cheeses.

FOOD PAIRING Serve with grilled foods or pasta dishes.

SPECIFICATIONS Aged 18 months in French & American Oak, 40% new.

90% Estate Zinfandel,	10% Petite Syrah
Residual Sugar:	0.4%
Total Acid:	6.1m/l
pH:	3.7
Alcohol:	14.5%

BOTTLED DATE April 20, 2016 - 1,762 cases bottled - 750 ml

RELEASE DATE May 15, 2016