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# 2015

# 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.

GROWN, 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 0



**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 1 and 2 year old French and American oak barrels.

Total Acid: 7.0 gm/l

pH: 3.83

Alcohol: 15.1%

**BOTTLED DATE** AUG 16, 2017 – 195 Cases, 750 ml

**RELEASE DATE** AUG 18, 2017