
2016 ReZerve®

‘Paul’s Vineyard’ Zinfandel

Winemaker Notes



ZINFANDEL

The shy-bearing old vines of this vineyard produce a wine with intense fruity flavors of plum, mulberry and cocoa. Richly satisfying and very versatile, it will complement a wide variety of foods, and is especially suited to chicken or beef dishes.

Sustainably Grown - Solar Powered

GROWN, PRODUCED & BOTTLED BY
SOBON ESTATE, PLYMOUTH, CA
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 88338 31802 8

DESCRIPTION

From Paul Sobon's own hand-farmed sustainably grown 84 year-old vineyard come this classic Sierra Foothills Zin. Medium to full-bodied, bright garnet, with effusive, perfume aromatics. This silky, well integrated wine has laser beam fruit that literally explodes on the pallet. The flavors are reminiscent of fresh blueberries, wild blackberries and ripe summer plums with hints of toasty vanilla, anise and white pepper and a rich, elegant finish. Proportion and balance define this limited release. This rich, zesty offering is best enjoyed with spicy, heartier fare such as Hunan style beef, Texas style baby back ribs and lamb burger sliders with melted Gruyere cheese.

FOOD PAIRING

Serve with ribs or lamb; or my favorite – Duck Confit.

SPECIFICATIONS

90% Zinfandel 10% Petite Sirah

Total Acid: 5.9 gm/l

PH: 3.68

Alcohol: 15.2%

BOTTLED DATE

March 14, 2018 – 448 cases, 750 ml

RELEASE DATE

April 29, 2018