
2017 Cougar Hill Zinfandel Winemaker Notes



2017 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.



CONTAINS SULFITES 0 88338 53940 9

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 palate 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 96% Zinfandel, 4% Petite Sirah

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

Total Acid:	6.5 gm/l
pH:	3.72
Alcohol:	14.5%

BOTTLING DATE March 15, 2019 – 1,749 cases bottled – 750ml

RELEASE DATE April 15, 2019