
2011 ReZerve® Tannat

Winemaker Notes



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

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

A grape rapidly rising in public awareness because it is reported to be the grape with the highest concentration of heart-healthy phenols. Tannat is a thick-skinned grape native to southwest France. It makes wonderful dark, dense smoky wines renowned for their age worthiness.

FOOD PAIRING

Serve with a rich dish like braised short ribs, or try it in and along with your Coq au Vin.

SPECIFICATIONS

93% Tannat
7% Zinfandel

Residual Sugar: 0.5%
Total Acid: 6.9 gm/l
pH: 3.66
Alcohol: 15.1%

BOTTLED DATE

July 21, 2013; 479 cases, 750 ml

RELEASE DATE

October 15, 2013