
2012 ReZerve White Port Winemaker Notes

SOBON ESTATE
WHITE PORT

This wine is sweet, creamy and luscious. Serve with cake, pastries or cookies.

Sustainably Grown - Solar Powered

GROWN, PRODUCED & BOTTLED BY
SOBON ESTATE, PLYMOUTH, CA
www.sobonestate.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.



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DESCRIPTION

This is our fifth White Port. This vintage is made from our sustainably grown Viognier and Roussanne grapes. These grapes were selected because they most closely approximate the spicy, honeysuckle flavors and aromas of the Portuguese grape varieties which are not available in this country. This wine is sweet, rich and lush. It drinks beautifully now and will improve for 8-10 years.

FOOD PAIRING

It is sweet enough to drink with fruit or light desserts (strawberry shortcake). Our favorite is flan and vanilla wafers.

SPECIFICATIONS

50% Viognier 22% Roussanne 25% Orange Muscat 3% Marsanne

Residual Sugar: 11.0%
Total Acid: 5.1 gm/l
Alcohol: 18.1%
pH: 3.9

BOTTLED DATE

February 13, 2013; 184 cases, 375 ml

RELEASE DATE

March 1, 2013