

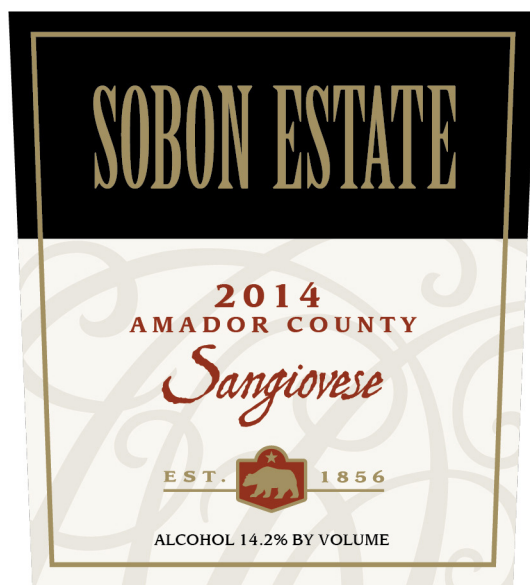
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# 2014 Sangiovese

## Winemaker Notes

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### 2014 Sangiovese

This rich, full bodied wine is an excellent example of the variety. It has powerful berry aromas, overlaid with hints of tea, spice, eucalyptus and mint. The flavors are rich, concentrated, and carry over to a long, satisfying aftertaste.

We are proud of our sustainable practices, including: solar power generation, composting of winery and paper waste, maintaining wildlife habitat and natural pest control, cover cropping and erosion control, recycling, and social responsibility.

PRODUCED AND 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.

750ML  
CONTAINS SULFITES



**DESCRIPTION** Tuscany's noble varietal has adapted to the steep well drained soils of the Sierra Foothills like a second home. Our first cuttings were planted in the late 80s and are now completely dry farmed and sustainably grown. The resultant wine is redolent of lush ripe strawberries with hints of vanilla and wild herbs. Bright garnet, medium bodied and imminently drinkable, this polished, elegant offering pairs perfectly with classic red sauce pasta dishes including lasagna, spaghetti bolognese with spicy meatballs and pasta puttanesca.

**FOOD PAIRING** Drink with traditional Italian dishes.

**SPECIFICATIONS** 100% Sangiovese

Residual Sugar:	0.3%
Total Acid:	6.1 gm/l
pH:	3.56
Alcohol:	14.6%

**BOTTLING DATE** April 7-8, 2015; 953 cases, 750ml

**RELEASE DATE** July 7, 2015