
2016 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!

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 54995 8

DESCRIPTION

This is the premier release of our own home grown Amador County Estate Tannat. This globe-trotting varietal was originally grown in the south of France, and then became firmly entrenched in Uruguay. Tannat appears now to have found a home in the well-drained, sun drenched soils of Northern California. It is deep garnet, nearly opaque in appearance with perfumey aromatics of black fruits and wild herbs. Lush and rich on the palate with a hint of ripe Summer plums and black cherry compote; its smooth and velvety texture belies this wine's power and weight with a long warm expansive finish. Very Limited!

FOOD PAIRING

This blockbuster offering is best paired with ripe blue-veined cheese, charcuterie and smoked meats.

SPECIFICATIONS

90% Tannat, 10% Petite Sirah

Total Acid: 5.4 gm/l

pH: 3.9

Alcohol: 15.5%

BOTTLED DATE

July 7, 2017 - 180 cases, 750 ml

RELEASE DATE

September 1, 2017