
2019 ReZerve® Barbera

Winemaker Notes



2019 BARBERA

This Barbera is selected from vineyards across the rolling foothills of the Sierra Nevada. Bursting with flavors of juicy plum, blackberries and fig. The palate is deeply structured with supple tannins and bright acidity.

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 88111 9

DESCRIPTION

From our steepest hillside vineyard comes this rich robust Barbera. Naturally grown and sustainably farmed from well drained volcanic soils, this deep dark brooding nectar has intriguing aromas suggesting dried black fruits, allspice and toasty oak. With initial hints of violets and raspberries, the mid palate explodes with wild zesty flavors of ripe summer cherries, plums and anise. Dry and full bodied with a warm luxuriant finish. Letting it age from 6mo–3 years will really allow it to develop. This wine is the perfect accompaniment to Veal Saltimbocca, Sausage and our favorite; Spaghetti alla Carbonara.

FOOD PAIRING

Serve with traditional Italian dishes, especially with tomato-based sauces.

SPECIFICATIONS

Total Acid:	6.0 gm/l
pH:	3.58
Alcohol:	14.2%

BOTTLED DATE

December 22, 2021 - 257 cases bottled; 750 ml

RELEASE DATE

January 15, 2022