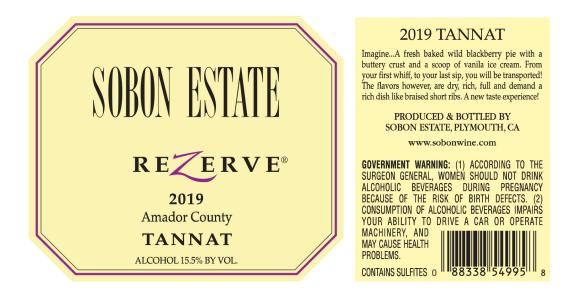
2019 ReZerve® Tannat Winemaker Notes



- **DESCRIPTION** Originally grown on the lower slopes of the Pyrenees Mountains on the border of France and Spain, and later brought to Uruguay by Basque immigrants, this globe-trotting varietal has found a home in the sun drenched foothills of the Sierra Nevadas of rugged Amador County. Firm deep dark ruby, nearly opaque in appearance with perfumey aromatics of black fruits, black cherries and summer plums dominate the palate, while sleek seamless elegance balances the wine harmoniously, leading to a smooth warm lingering finish. Enjoy over the next 6-8 years.
- **FOOD PAIRING** A wine of this power and structure is best paired with ripe blue veined cheeses, charcuterie, and boldly flavored smoked meats.
- SPECIFICATIONSTotal Acid:6.0 gm/lpH:3.60Alcohol:15.5%

BOTTLED DATE July 17, 2021 - 302 cases, 750 ml

RELEASE DATE September 17, 2021