



SOBON ESTATE

WINERY & MUSEUM

2022 REZERVE® TANNAT

10% Cabernet Sauvignon | 90% Tannat.

VINEYARD HISTORY

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.

WINEMAKERS NOTES

Firm deep dark ruby, nearly opaque in appearance with perfume-y 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. 10% co-fermented and aged in 100% new American oak. Drinks well now with lots of intensity but can be cellared for 6 – 8 years.

PAIRINGS

A wine of this power and structure is best paired with ripe blue veined cheeses, charcuterie, and boldly flavored smoked meats.

TOTAL ACID	6.7gm/l
PH	3.9
ALCOHOL	14%
CASES	303

BOTTLE DATE: 03.07.25 RELEASE DATE: 03.29.25



SOBON WINE COMPANY, LLC

WWW.SOBONWINE.COM

12300 STEINER ROAD, PLYMOUTH CA 95669

INFO@SOBONWINE.COM | 209.245.4455