

SOBON ESTATE

WINERY & MUSEUM

2022 REZERVE® TANNAT

10% Cabernet Sauvignon | 90% Tannat.

AWARDS

92pts, Exceptional | Oct 2025 *Tasting.com/BTI*

Silver | 2025 *Amador County Fair Wine Competition*

Silver | 2025 *Calaveras County Fair Wine Competition*

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 6.7 gm/l

PH 3.9

BOTTLE DATE 03.07.25

RELEASE DATE 03.29.25

ALCOHOL 13.5%

CASES MADE 303



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