



SOBON ESTATE

WINERY & MUSEUM

2022 WIDE EYE

62% Zinfandel | 20% Malbec | 9% Primitivo | 5% Petite Sirah | 4% Tannat

AWARDS

86pts, Highly Recommended | Oct 2025 *Tasting.com/BTI*

Silver | 2025 *Foothill Wine Fest*

VINEYARD HISTORY

The Zinfandel in this blend mostly comes from our Jackson Valley vineyards while the Malbec, Primitivo, Petite Sirah, and Tannat are all pulled from our highest quality ReZerve barrels of these wines.

WINEMAKERS NOTES

This blend gives a bold first impression with inky red color and jammy aromatics. Behind its big appearance lies the warm flavors of toasted cocoa, cassis and blueberries that this blend brings. Don't worry about the pairings too much. This blend checks all the boxes. Everything from charcuterie to burgers, grilled veg or beef stew will go oh-so nicely with this wine. Why compromise on your wine selections when you can have it all? Great taste, cool packaging, easy pairing, sustainably grown and supporting a family business in the Sierra-Foothills of California.

PAIRINGS

Pair with any of the classics. Charcuterie with lots of creamy French brie, your favorite dark chocolate, or a comforting bowl of beef stew.

TOTAL ACID 6.3 gm/l

PH 3.8

BOTTLE DATE 05.15.25

RELEASE DATE 06.21.25

ALCOHOL 15.5%

CASES MADE 391



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