
2016 ReZerve® Tannat

Winemaker Notes



TANNAT

Imagine...A fresh baked wild blackberry pie with a buttery crust and a scoop of vanilla ice cream. From your first whiff, to your last sip, you will be transported! The flavors however, are dry, rich, full and demand a rich dish like braised short ribs. A new taste experience!

CELLARED & 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.



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DESCRIPTION

This globe-trotting varietal was originally grown in the south of France, and then became firmly entrenched in Uruguay. Tannat appears now to have found a home in the well-drained, sun drenched soils of Northern California. A wine of immense structure, concentration and power that begins with perfumey aromatics of cherry blossoms, wild herbs and sagebrush, leading to mid-palate impressions of black fruits and dried cranberries with hints of black pepper, wild herbs, and even a touch of anise. Lush and mouth filling, soft and velvety, this offering ends with a warm, dry lingering finish. This relative newcomer is always sure to impress in any setting.

FOOD PAIRING

Best paired with soft ripe cheeses, braised short ribs and the classic Beef Wellington. Or try it in and along with your Coq au Vin.

SPECIFICATIONS

90% Tannat, 10% Petite Sirah

Total Acid: 7.2 gm/l

pH: 3.7

Alcohol: 15.0%

BOTTLED DATE

February 16, 2018 - 333 cases, 750 ml

RELEASE DATE

February 20, 2018