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# 2017 ReZerve®

## Tannat

### Winemaker Notes

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#### 2017 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!

PRODUCED & BOTTLED BY  
SOBON ESTATE, PLYMOUTH, CA

[www.sobonwine.com](http://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.



CONTAINS SULFITES 0 88338 54995 8

**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.

**SPECIFICATIONS** 95% Tannat, 4% Zinfandel, 1% Syrah

Total Acid: 5.7 gm/l

pH: 3.68

Alcohol: 14.7%

**BOTTLED DATE** April 24, 2019 - 400 cases, 750 ml

**RELEASE DATE** May 11, 2019