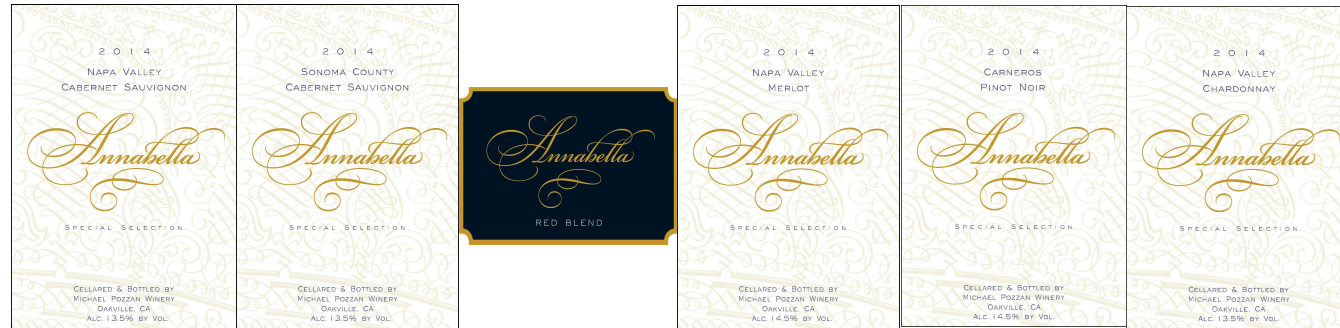




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	Cabernet Sauvignon	Cabernet Sauvignon	Red Blend	Merlot	Pinot Noir	Chardonnay
Vintage	2014	2014	2013	2014	2014	2014
Varietal	94% Cabernet 4% Merlot 2% Syrah	100% Cabernet	80% Cabernet 7.5% Merlot 7.5% Zinfandel 5% Syrah	94% Merlot 2% Cabernet Franc 2% Petit Verdot 2% Malbec	100% Pinot Noir	100% Chardonnay
Appellation	Napa Valley	Sonoma County	California	Napa Valley	Carneros	Napa Valley
Oak and Aging	14 months in 100% French Oak	15 months in 100% French Oak	22 months in 100% French Oak	13 months in 100% French Oak	10 months in 100% French Oak	10 months in 75% French Oak, 25% Stainless Steel
Alcohol	13.5%	13.5%	14.5%	14.5%	14.5%	13.5%
Tasting Notes	Aromas of leather, blackberries, and black currant. In the mouth, blackberries and cassis are layered with black plum and dark chocolate.	Nose is bright with cranberry, red currant, and boysenberry with flavors of chocolate covered cherries and slight toasted oak.	Black cherry and cassis immediately on the nose, complimented with subtle blueberry and vanilla bean.	Aromas of dark cherry, coffee and black olives with ripe cranberry boysenberry flavors and medium tannins on the finish.	Flavors of golden raspberry and nectarine, orange peel, rose petal, and a slight forest-floor earthiness, along with clove and vanilla on the mouth.	Aromas of honeydew melon, juicy tangerine and slight butterscotch. Flavors of citrus blossom and a hint of cinnamon.
Food Pairings	Filet Mignon with a Black Currant Sauce, Served with Green Beans and Thyme Roasted Sweet Potatoes.	Braised Beef Short Ribs with Roasted Carrots and Herbed Fingerling Potatoes.	Herb-Crusted Rack of Lamb, Served with Garlic Polenta and Roasted Green Beans.	Roasted Whole Chicken with Sautéed Green Beans and Wild Rice Pilaf.	Orange-Glazed Duck Breast Served with Sautéed Wild Mushrooms and Polenta.	Sautéed Sea Scallops Served with an Arugula Salad with Goat Cheese and Mandarin Oranges.