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	<b>Cabernet Sauvignon</b>	<b>Cabernet Sauvignon</b>	<b>Red Blend</b>	<b>Merlot</b>	<b>Pinot Noir</b>	<b>Chardonnay</b>
<b>Vintage</b>	<b>2015</b>	<b>2015</b>	<b>2014</b>	<b>2014</b>	<b>2014</b>	<b>2014</b>
<b>Varietal</b>	95% Cabernet 5% Merlot	96% Cabernet 4% Merlot	52% Cabernet 26% Merlot 13% Zinfandel 7% Sangiovese 1% Petit Verdot 1% Malbec	94% Merlot 2% Cabernet Franc 2% Petit Verdot 2% Malbec	100% Pinot Noir	100% Chardonnay
<b>Appellation</b>	Napa Valley	Sonoma County	California	Napa Valley	Carneros	Napa Valley
<b>Oak and Aging</b>	13 months in 100% French Oak	12 months in 100% French Oak	20 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
<b>Alcohol</b>	13.5%	13.5%	14.5%	14.5%	14.5%	13.5%
<b>Tasting Notes</b>	Aromas of black currant, leather and cocoa. In the mouth, soft tannins are followed by black cherry, bacon and smokey oak.	Cranberry, boysenberry and red currant on the nose followed by ripe blueberry and cherry layered over dark coffee and chocolate.	Black cherry and raspberries with toasted oak aromas. Ripe cherry, plum, and coffee on the palate with chocolate on the finish.	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 palate.	Aromas of honeydew melon, juicy tangerine and slight butterscotch. Flavors of citrus blossom and a hint of cinnamon.
<b>Food Pairings</b>	Pan seared aged bone-in ribeye with bacon mashed potatoes and sauteed spinach.	Pulled pork ribs drenched in your favorite BBQ sauce.	Pork tenderloin with garlic and thyme sweet potatoes and buttered 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.