



Michael Pozzan

2010~Cabernet Sauvignon

Technical Analysis:

Varietal	Cabernet Sauvignon (100%)
Appellation	Alexander Valley
Alcohol	14.5%
Aging	18 months in French Oak

Tasting Notes:

This wine shows its deep concentration in its color with a deep plum color and brick red edges. Aromatically the wine possesses classic Bordeaux notes with deep cherry, cassis and integrated vanillin. On the palate the wine is super concentrated with black cherry jam and spicy Cabernet Sauvignon flavors with a silky, supple texture, perfect balance in its acidity and a hint of black olive typical of Alexander Valley terrior. The wine finishes generously with fresh crushed cherries, sappy French oak and a hint of pipe tobacco and cassis.

This wine pairs best with organically raised filet mignon grilled medium rare and seasoned with savory herbs like oregano and marjoram and seared with brussel sprouts in a balsamic reduction. Its also nice with flat bread with eggplant, wild mushrooms, a smoky barbeque sauce and topped with buffalo mozzarella.

This wine has aged for 18 months in French oak and racked five times using traditional methods. While drinkable now, this wine will continue to mature through 2020.

Michael Pozzan Winery

7830-40 St Helena Hwy ~ Oakville, CA 94562

Tel: (707) 252-9800 ~ Fax: (707) 252-9802 ~ Email: info@michaelpozzanwinery.com

www.MichaelPozzanWinery.com