



Michael Pozzan 2012~Chardonnay

Technical Analysis:

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|-------------|------------------------|
| Varietal | Chardonnay (100%) |
| Appellation | Russian River Valley |
| Alcohol | 14.1% |
| Aging | 8 months in French Oak |

Tasting Notes:

This Russian River Chardonnay illustrates barrel fermentation even in its color, a light golden straw.

While the wine was barrel fermented in both new and seasoned French oak, it is harmonious and integrated in its generous oak profile. Additionally, the wine was put through malo-lactic fermentation, but done so in a restrained fashion, allowing for a more balanced Chardonnay that actual pairs well with many food. The aromas are tropical with ripe mango and pineapple notes and backed with light vanilla. The palate is rich with citrus and peach flavors - followed by rich vanilla and crème brulee flavors. A burst of clove finishes with passion fruit and mandarin flavors.

This wine pairs well with grilled fish such as wild king salmon or halibut served over Yukon Gold mashed potatoes with a Nage sauce and English peas. Perhaps however, this wine is best as a cocktail wine or aperitif, as its complexity seems enough to satisfy.

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