



Michael Pozzan 2013~Sauvignon Blanc

Technical Analysis:

Varietal	Sauvignon Blanc (100%)
Appellation	Napa Valley
Alcohol	13.5%
Aging	40% French Oak for 2 months
Production	650 cases

Tasting Notes:

Sauvignon Blanc is known for being a great fruit forward, crisp wine. So it is with this wine, showing a good balance and plenty of intensity that leads to a core of green apple, honeysuckle, and melon flavors. It is both fresh and vibrant with a crisp, refreshing finish. Fermented in stainless steel tanks, 40% of the wine has been aged in French oak for 2 months in order to add its complexity.

This wine pairs perfectly with a fish entrée such as Petrale Sole or as an aperitif enjoyed with a simple Brie and mixed nuts.

Drink now until 2016.

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