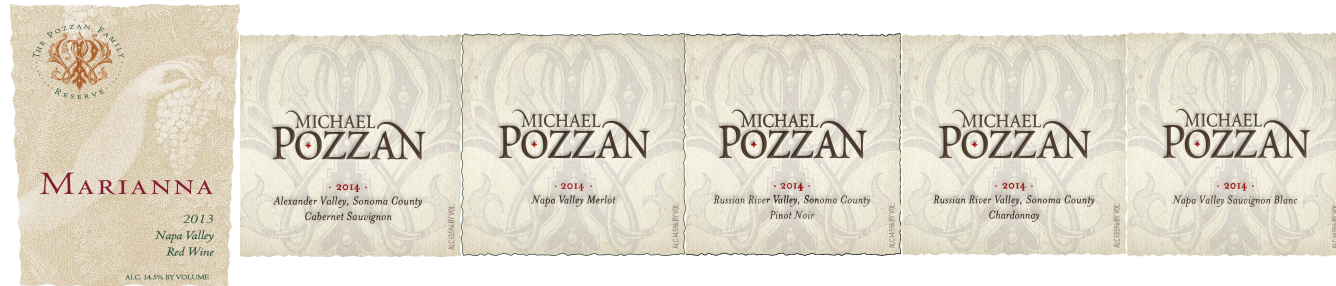




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	Red Wine	Cabernet Sauvignon	Merlot	Pinot Noir	Chardonnay	Sauvignon Blanc
<b>Vintage</b>	<b>2013</b>	<b>2014</b>	<b>2014</b>	<b>2014</b>	<b>2014</b>	<b>2014</b>
<b>Varietal</b>	82% Cabernet 7% Malbec 6% Petit Verdot 5% Cabernet Franc	100% Cabernet	96% Merlot 2% Cabernet Franc 1% Petit Verdot 1% Malbec	100% Pinot Noir	100% Chardonnay	100% Sauvignon Blanc
<b>Appellation</b>	Napa Valley	Alexander Valley	Napa Valley	Russian River Valley	Russian River Valley	Napa Valley
<b>Oak and Aging</b>	18 months in 100% French Oak	12 months in 100% French Oak	17 months in 100% French Oak	16 months in 100% French Oak	8 months in 100% French Oak	Stainless Steel Aged 40% Sur Lies for 2 months
<b>Alcohol</b>	14.5%	13.5%	14.5%	14.5%	13.5%	14.5%
<b>Tasting Notes</b>	Aromas of blackberry, leather and clove followed by flavors of blackberry, espresso and vanilla, with sweet oak smoke.	Blackberry, charred oak and dark chocolate covered cherry aromas with flavors of espresso, black fig, and boysenberry.	Complex aromas of olive and rose petal with Marion berries, espresso and smoke flavors.	Raspberries, rose petal and clove aromas with figs, raspberries and smokey oak on the palate.	Aromas of wet stone and white peach, followed by apricots, mandarin oranges, vanilla and delicate oak flavors.	Green apple, honeysuckle, and melon flavors with a crisp and refreshing finish.
<b>Food Pairings</b>	Filet Mignon Served with Mashed Potatoes and Green Beans.	Spicy Cubed Beef Chili Served with Combread.	Grilled Rack of Lamb with Garlic Polenta and Green Beans.	Bone-in Pork Chops with Thyme Roasted Sweet Potatoes and Spinach Salad.	Garden Greens Salad with Grilled Peaches and Blue Cheese.	Petrale Sole with a Simple Brie and Mixed Nuts.