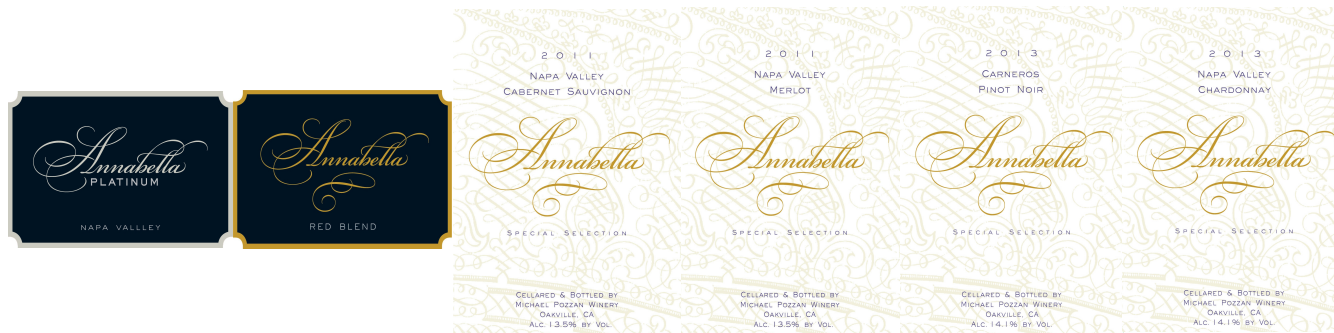




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	Platinum	Red Blend	Cabernet Sauvignon	Merlot	Pinot Noir	Chardonnay
Vintage	2011	2012	2011	2011	2013	2013
Varietal	98% Cabernet 2% Malbec	75% Cabernet (Lodi) 10% Cabernet (Napa) 10% Zinfandel (Lodi) 5% Merlot (Lodi)	95% Cabernet 5% Merlot	100% Merlot	100% Pinot Noir	100% Chardonnay
Appellation	Napa Valley	California	Napa Valley	Napa Valley	Carneros	Napa Valley
Oak and Aging	100% French Oak for 20 months	25% French & 75% American Oak for 16 months	25% French & 75% American Oak for 18 months	100% French Oak for 18 months	100% French Oak for 14 months	100% French Oak Aged Sur Lies for 6 months
Alcohol	13.0%	13.5%	13.5%	13.5%	14.1%	14.1%
Tasting Notes	Fresh ripe cherry notes backed by cassis and vanilla followed by medium tannins that lead into cherry and brown sugar on the palate.	Notes of ripe black cherry and cassis with a little earth and leather, continuing with black cherry, cedar and black pepper spice.	Dark cherry with ripe cassis aromas followed by flavors of juicy raspberry with tobacco and spice on the palate.	Aromas of dark cherry, coffee and black olives with ripe cranberry and boysenberry flavors and medium tannins on the finish.	Bright red cherry, with roasted coffee and vanilla cream soda followed by flavors of black cherry, vanilla, spice and clove.	Aromas of Asian pear, vanilla cream soda with lemon curd and vanilla bean, and a creme brulee finish.
Food Pairings	Rib Eye Steak, Scalloped Potatoes, Wilted Kale, White Chocolate	Roasted Bone-in Pork Chop with Wild Rice and Brussel Sprouts.	Stew of Sirloin, Wild Salmon, Parsnip Mashed Potatoes, Baby Carrots, Roasted Leeks.	Pot Roast, Whitefish, Sautéed Snap Peas, Fingerling Potatoes.	Pulled Pork, Slow-Cooked with Cinnamon and Cumin, Served with a Smokey BBQ Sauce and Cornbread.	Petrale Sole Sauteed with Butter and Lemon, served with Mashed Potatoes and Grilled Asparagus.