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	<b>Cabernet Sauvignon</b>	<b>Cabernet Sauvignon</b>	<b>Red Blend</b>	<b>Merlot</b>	<b>Pinot Noir</b>	<b>Chardonnay</b>
<b>Vintage</b>	<b>2020</b>	<b>2020</b>	<b>2020</b>	<b>2020</b>	<b>2020</b>	<b>2020</b>
<b>Varietal</b>	98% Cabernet Sauv 1% Cabernet Franc 1% Syrah	100% Cabernet Sauv	60% Cabernet Sauv 40% Zinfandel	100% Merlot	100% Pinot Noir	100% Chardonnay
<b>Appellation</b>	Napa Valley	Alexander Valley	California	Napa Valley	Russian River Valley	Sonoma County
<b>Oak and Aging</b>	18 months in 100% French Oak	18 months in 100% French Oak	18 months in 100% French Oak	14 months in 100% French Oak	18 months in 100% French Oak	18 months in 100% French Oak
<b>Alcohol</b>	14.1%	14.1%	14.1%	14.1%	14.1%	13.5%
<b>Tasting Notes</b>	Aromas of red currants, black plum, and rich saddle leather. In the mouth, weighty tannins carry flavors of blueberries, cocoa powder, and a hint of graphite. Rich, toasty barrel spices of cinnamon and vanilla throughout the finish.	Boisterous aromas of blackberries, boysenberries, and chocolate malt. In the mouth, the wine shows juicy layers of ripe red cherries, bright red currant, with delicate cinnamon and nutmeg on the finish.	Extroverted in the nose, with aromas of red cherries, raspberries, ripe yellow peach and milk chocolate. In the mouth, layered flavors of juicy boysenberries, chocolate dipped strawberries, and freshly roasted coffee.	Aromas of black plum, black cherry, and a hint of black licorice. In the mouth, the wine shows broad and engaging tannins, carrying additional flavors of milk chocolate and coffee with clove and vanilla.	Perfumed with aromas of red plum, strawberry and orange peel. In the mouth, broad, silky tannins that carry toasty oak spices and hint of mission fig. The finish shows delicate notes of cinnamon and clove.	Bright and lively in the nose with aromas of Cara Cara oranges, brown sugar, and Meyer lemon. Flavors of ripe red pear, Fuji apple, and clean acidity. Delicate flavors of creme brûlée and vanilla on the finish.
<b>Food Pairings</b>	Enjoy this iconic wine with grilled hangar steak served with wild rice and a black pepper sauce.	Enjoy this Cabernet with grilled chicken breasts served with baked beans and a green salad with summer berries.	Enjoy this extroverted wine with BBQ chicken served with buttery corn on the cob and grilled peaches.	Enjoy this substantive Merlot with smoked pork ribs and brisket, served with coleslaw and baked beans.	Enjoy this Pinot Noir with BBQ'd blackened chicken breasts and roasted sweet potatoes.	Enjoy with a cheese plate featuring tangy fresh chèvre drizzled with honey, an aged Manchego, fresh figs and candied lemons.