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	Cabernet Sauvignon	Merlot	Pinot Noir	Chardonnay
Vintage	2020	2019	2020	2021
Varietal	97% Cabernet Sauvignon 3% Merlot	95% Merlot 5% Cabernet Sauvignon	100% Pinot Noir	100% Chardonnay
Appellation	California	California	California	California
Oak and Aging	18 months in Oak	16 months in Oak	16 months in Oak	10 months in Oak and Stainless Steel
Alcohol	13.5%	13.5%	13.5%	13.5%
Tasting Notes	The 2020 Cabernet Sauvignon shows ample aromas of red plum, juicy blackberries, and a hint of cocoa powder. In the mouth, the wine is supple and broad, with flavors of black cherry, fresh strawberries, and milk chocolate, with a hint of cinnamon and clove lingering through the finish.	The 2019 Merlot is expressive straight from the start with aromas of cherry, caramel, and richly toasted oak leap from the glass. In the mouth, the wine is juicy and ripe, with flavors of cherry, plum, and blackberry. The lengthy finish is perfumed with Tahitian vanilla and cinnamon.	The 2020 Pinot Noir is expressive and extroverted from the start, with flavors of red raspberry and ripe strawberry leaping from the glass. The mouth is broad and expansive, with flavors of raspberries and freshly roasted coffee dancing with silky smooth tannins. The finish is perfumed with vanilla and clove.	The 2021 Chardonnay dances an intriguing line between delicate and complex. Aromas of lemon zest, mandarin oranges, and cinnamon evolve in the glass, with compelling, layered flavors of Asian pear, green apple, and lemon curd. The acidity is bright and clean and begs for pairing with a wide variety of foods.
Food Pairings	Enjoy this easy drinking Cabernet with pork chops served with roasted sweet potatoes and charred asparagus	Pair this extroverted Merlot with Tuesday night burgers with blue cheese and roasted potatoes.	Enjoy this crowd-pleasing Pinot Noir with cedar plank-grilled salmon, served with roasted asparagus and wild rice pilaf.	Pair this boldly subtle gem of a Chardonnay with pan seared scallops with angel hair pasta simply tossed in butter with red pepper flakes and lemon.