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	Red Wine	Cabernet Sauvignon	Merlot	Pinot Noir	Chardonnay	Sauvignon Blanc
Vintage	2019	2020	2020	2020	2020	2020
Varietal	91% Cabernet Sauv 4% Malbec 3% petit Verdot 2% Merlot	100% Cabernet Sauv	93% Merlot 5% Cabernet Sauv 2% Syrah	100% Pinot Noir	100% Chardonnay	100% Sauvignon Blanc
Appellation	Napa Valley	Alexander Valley	Napa Valley	Russian River Valley	Russian River Valley	Napa Valley
Oak and Aging	22 months in French Oak	18 months in Fench Oak	20 months in French Oak	17 months in French Oak	12 months in French Oak and Stainless Steel	Fermented and Aged in Stainless Steel
Alcohol	14.5%	14.1%	14.9%	14.5%	14.1%	13.5%
Tasting Notes	Aromas of black cherry, cranberry, cocoa powder, cola, and boysenberry. In the mouth, flavors of saddle leather, cassis, and espresso mingling around a dense core of ripe, juicy black cherry with tannins that are broad and supple.	Blackberries, Marion berries, freshly roasted coffee beans, and cocoa powder. The mouth is bursting with flavors of black cherry, cherry cola, and milk chocolate, with a perfume of vanilla that lingers throughout the finish.	Aromas of black plum and cranberries, with exotic spices of star anise and Chinese five spice powder. The mouth is bright with flavors of blackberries and Bing cherries, with spicy sarsaparilla and fresh roasted espresso beans. Tahitian vanilla persists on the finish.	Aromas of orange peel, raspberry and cranberry with a subtle hint of nutmeg and cloves. Flavors of cranberry, freshly roasted coffee, and cloves. The finish is lengthy and perfumed with long lasting French vanilla bean.	Red apple, and orange blossom aromas, with a touch of brown sugar. In the mouth the wine is round and luscious, showing flavors of juicy red pear and creme caramel. Toasty baking spices of cinnamon and nutmeg linger on the finish.	Aromas of white peach, guava, passionfruit, and a touch of wet stone. In the mouth, the wine shows ample flavors of grapefruit, mandarin oranges, and guava, intertwined with a bright and balanced acidity.
Food Pairings	Enjoy this classic red Bordeaux blend with steak au poivre served with rosemary roasted new potatoes and garlicky sautéed green beans.	Pair this Cab with BBQ baby back pork ribs smothered in sauce, served with molasses baked beans and corn on the cob.	Enjoy this complex Merlot with pan seared skirt steak served with green beans sautéed with red pepper flakes and garlic.	Enjoy this juicy Pinot Noir with BBQ blackened chicken breasts and roasted sweet potatoes.	Pair this easy drinking Chardonnay with butter roasted chicken and a simple green salad with a citrus vinaigrette.	Enjoy this wine poolside with chicken skewers served with grilled peaches and a spinach salad tossed in a citrus vinaigrette.