



Michael Pozzan 2016~Sauvignon Blanc

Technical Analysis:

Varietal	Sauvignon Blanc (95%) Semillon (5%)
Appellation	Napa Valley
Alcohol	13.5%
Aging	Stainless Steel; Semillon fermented in French oak

Tasting Notes:

The 2016 Michael Pozzan Sauvignon Blanc is a crystal clear, pale straw color in the glass. It makes a bold first impression with generous aromas of white peach, Asian pear, and mandarin oranges, with a hint of wet stone. The mouth is textured and perfectly framed with a food-friendly acidity, and shows generous flavors of ripe peaches, peach skin, lemon zest, and an intriguing wet stone minerality. The wine finishes with a zing of fresh citrus, and is sure to win over any crowd.

Pair this life-of-the-party Sauvignon Blanc with olive oil poached petrale sole served on a bed of arugula with pickled red onions and mandarin orange vinaigrette.

Michael Pozzan Winery
7830-40 St Helena Hwy ~ Oakville, CA 94562
Tel: (707) 252-9800 ~ Fax: (707) 252-9802 ~ Email: info@michaelpozzanwinery.com
www.MichaelPozzanWinery.com