



## **Annabella 2011 Napa County Cabernet Sauvignon**

98% Napa Valley Cabernet Sauvignon  
2% Napa Valley Malbec

100% Barrel aged in a combination of new and seasoned French oak for 20 months.

The color of this special Napa Cabernet is classic Bordeaux, deep plum with brick red edges. This wine continually improves with either decanting or after having been opened for a few days (with a cork in the bottle). The 2011 vintage was cool and finding good Napa Cabernets in this vintage are tough, but the good ones may be legendary (perhaps even this bottling). We decided to create this new bottling to demonstrate the quality commitment Michael Pozzan has to his craft by giving his best in a vintage where quality is hard to find. The wine itself is ripe with fresh and ripe cherry notes and generous cassis, backed with vanilla. The palate is alive with lively Rainier (white) cherries and framed with some dried Bing cherry and soft tannins. The palate is smooth with sweet cherry and cassis and backed with oak and grape tannins and folds subtly into a brown sugar core. This wine may be an ode to 1960s winemaking where the grapes were picked earlier with lower alcohols and the resultant wines were best after years of cellaring. 20 years would not be uncommon to find this wine's optimum, but my suggestion would be to drink half of the bottle, cork it up and return either the following night (or better yet) the second day.

This wine as described can be contemplative, so perhaps a drink without food at first. Once you prove the logic on day 2 (or 3), serve with the finest aged bone-in Rib Eye steak with scalloped potatoes, roasted fingerlings or garlic mashed, and make room for some greens like wilted kale with roasted nuts and aged balsamic. And, yes this wine is a perfect match with chocolate in any form.

Drink now or hold through 2022