



**Michael Pozzan**  
**2008 Napa Valley Chardonnay**

100% Chardonnay  
100% Napa Valley  
50% Barrel Fermented  
Aged 6 months in French Oak

This classic Napa Chardonnay is the color of Spring Napa Valley Mustard prevalent throughout the valley after the rainy season. Aromatically this wine is refined with Peach/Apricot nectar notes followed by creme brulee custard notes. The palate is a harmonious balance of the two: Fruit; displayed as ripe white peaches and Mandarin tangerines; the Creamy notes feature Tahitian Vanilla and lightly caramelized sugar flavors. The wine finishes with lavender honey and juicy sweet lime essence.

This wine pairs well with Mesquite grilled Oho Tuna topped with an olive/heirloom tomato tapenade and haricot verts; or roasted game hen with soft polenta. If you have a half a glass left over after dinner, order the creme brulee. 2,000 cases produced.