



Michael Pozzan 2009 Napa Cuvée N°15

100% Napa Valley
100% Cabernet Sauvignon
Aged 22 months in French oak

This special Napa Cuvée is colored deep plum which leads to the dense and concentrated aromas of ripe cassis, pencil lead and Cabernet spice. On the palate this wine is chewy with powerful tannins ideal for long term cellaring. After decanting, the wine opens up with freshly crushed grape flavors, black cherry and cherry vanilla. The finish is comprised of a complex arrangement of dried cherries, pipe tobacco, cedar and juicy red raspberry flavors.

This is a great wine for braised short ribs, brisket or tri-tip. In a fine dining setting this wine is a must with heavily seasoned herb crusted spit roasted organic chicken, served with wax beans or fresh peas along pan seared fingerling potatoes dusted in sea salt.

These fine Cabernet grapes come predominately from Wooden Valley (87%) on the mountainous east

side and have been blended with very concentrated warm climate of Calistoga (13%) in the North; both are prestigious appellations within the Napa Valley. It was aged in French oak exclusively for 22 month and racked five times in the tradition of a fine Bordeaux. While approachable now with decanting, the tannins will allow this wine to age well for 12–14 years through 2025.