



Michael Pozzan 2010 Napa Cuvée N°16 Cabernet Sauvignon

92% Napa Valley Cabernet Sauvignon
8% Napa Valley Malbec
Aged 26 months in French Oak

This structured Cabernet Cuvée shows a deep plum color with a touch of brick red hue peaking due to the extensive aging in French oak. Aromas of cassis and both dried and sour cherry notes jump out of the glass. Underneath there is a light brown sugar essence, again from the barrel aging and their medium toast levels. These dark spice and sap notes lead to rustic tannin notes; similar in quality to a Super Tuscan or a fine Multipulciano. This wine is a pleasure to drink; on the palate its dense body expresses the ripeness and extraction the Napa Valley is known for, while showcasing restraint in new oak. The palate is supple in part due to the contribution of Napa Malbec, which makes the palate juicy on the finish with cherry vanilla, currant and a touch of both sandalwood and Italian panaforte spice flavors.

This wine pairs nicely with certain game meats such as wild boar braised and served with French lentils and a pea shoot, vinaigrette garnish, or venison in a stew or seared and then served with a dark mole sauce with Moroccan rice and golden cauliflower. As a vegetarian option, try an eggplant stir-fry with a black bean sauce with hoisin sauce.

This complex blend is designed for both current enjoyment with sights toward additional complexity which comes from long-term cellaring. This wine will age well through 2028.