



**Michael Pozzan**  
**2010 Napa Valley Chardonnay**

88% Yountville

12% Howell Mountain AVA

100% Chardonnay

Fermented in French oak and aged for 6 months Sur Lies

30% Malo-Lactic Fermentation

The color is a beautiful medium straw, shaded with a light mustard hues. The aromas that jump out of the glass are generous and range from baked apple and custard to tropical pineapple, banana and guava. Underneath these aromas lie spicy clove aromas wrapped in cream laced butterscotch. The palate is supple with sweet French oak notes of vanilla, cream, and almond paste—then folds into a fine fruit matrix with kiwi fruit. This wine finishes well with lemon lime, blood orange, and mango nectar but is embraced by a lavender-clover honey essence.

This is a very serious Chardonnay with fine acidity and a creamy finish, resulting primarily from cool climate mountain fruit. It is fabulous on its own as an aperitif at elegant parties but also accompanies a wide array of foods from Grilled swordfish or Salmon steaks served with a beurre blanc and served with freshly cut heirloom tomatoes and extra virgin olive oil and sprinkled with sea salt. It can be served with pork loins, chops or venison and will pair with most vegetarian dishes.

This wine is a fine choice for everyday, but will cellar well through 2015. As it ages the flavors will bring out a light nuttiness you may find intriguing and lovely with aged Reggiano Parmigiano.