



Michael Pozzan
2012 Russian River Valley Chardonnay

100% Russian River Valley Chardonnay

Barrel fermented in a combination of new and seasoned French oak

This Russian River Chardonnay illustrates barrel fermentation even in its color, a light golden straw. While the wine was barrel fermented in both new and seasoned French oak, it is harmonious and integrated in its generous oak profile. Additionally, the wine was put through malo-lactic fermentation, but done so in a restrained fashion, allowing for a more balanced Chardonnay that actually pairs well with many foods. The aromas are tropical with ripe mango and pineapple notes and backed with light vanilla. The palate is rich with citrus and peach flavors—followed by rich vanilla and crème brûlée flavors. A burst of clove finishes with passion fruit and mandarin flavors.

This wine pairs well with grilled fish such as wild king salmon or halibut served over yukon gold mashed potatoes with a sage sauce and English peas. Perhaps however, this wine is best as a cocktail wine or aperitif, as its complexity seems enough to satisfy.

Drink now through 2018

2,500 cases Produced.