



2010 Marianna

71% Cabernet Sauvignon, 16% Malbec, 8% Merlot, 5% Cabernet Franc
Aged for 16 months in 50% new French oak and 50% 2 year old French oak

The 2010 Marianna is perhaps Michael Pozzan's finest wine, as it should be; it's named after his lovely wife. This wine is always made from Napa Valley's finest Bordeaux varietals, and aged in fine French oak barrels for 16-18 months. The 2010 Marianna is our greatest vintage to date. It is so structured that it requires decanting for optimal appreciation. This wine will be best with several years of careful cellaring.

The deep plum color illustrates its youth and will ultimately transition into a fine deep brick red over the next 10+ years. The wine will start to mature toward its prime in 2022 and will drink fine through 2030 (and beyond). The aromas are dense with ripe black cherry, cassis, and a hint of cigar box. On the palate, this wine is seductive with sweet blue fruit (blueberry, huckleberry, and ripe boysenberry) and French oak flavors. The tannins are firm but not at all bitter. The texture expresses a carefully crafted wine aged in the proper barrels for the right amount of time. Our 2010 Marianna finishes with silky tannins, which over time will soften and reveal a classic.

This wine pairs exceptionally well with red meat, especially bone-in Rib Eye or New York steaks served with a Demi-glaze, béarnaise or mushroom sauce. We prefer either heavily seasoned roasted fingerlings, or flat wedges of russets with sea salt and sautéed spinach, kale or beet greens. Also, and perhaps more important, this is a special wine that pairs best with good friends and loved ones. It really needs no food at all! Simply put, this is a perfect wine for a special night by the fire.