2001 PAZZD

by Bacio Divino Cellars, St. Helena, California www.baciodivino.com

Varietal Content: 55% Sangiovese, 24% Cabernet Sauvignon, 21% Petit Sirah

Aging: All wines were aged in a variety of newer and older French

and Hungarian Oak barrels for 19 months. Bottling was in

July 2003.

Alcohol: 14.1% alcohol/volume

Grape Sources: All grapes are from Napa Valley vineyards. From our

beginning, we have maintained the highest standard of quality control over our estate vineyards and those with

which we've had contracts.

Total Production: 1100 cases.

Release Date: September, 2003

Winemaker: Claus Janzen

Consulting Nils and Kirk Venge.

Winemaker:

Blending: The blending of several varietals to achieve something

beyond the reach of any one grape is our goal at Bacio Divino Cellars. Pazzo is another example of this philosophy. This wine should be considered for current

consumption. Pazzo is intended as a casual wine, moderately priced for a Napa Valley appellation.

Tasting Notes: Balance is the key to this wine! Sangiovese fruit usually exhibits abundant cherry flavors in the nose and palate,

and Pazzo is brimming with this fresh fruit. Matured in various French and Hungarian oak barrels, the blend of

wood spice and vibrant fruit make for a wonderful drink.

A recent review of "The tasty 2001 Pazzo "Call Me Crazy" is a blend of 55%

this vintage: Sangiovese, the rest nearly equal parts Cabernet Sauvignon and Petite Sirah. It possesses a dark

ruby/garnet color in addition to a big smoky/barbecue-like bouquet revealing scents of sweet cherries, cedar, earth and charcuterie/sausage aromas. It will drink beautifully (especially with Italian dishes) over the next 2-3 year.

...rating – 89. Very Good, Robert Parker, The Wine Advocate, December, 2003