

2003 PAZZO

Bacio Divino Cellars, Napa, California

- Varietal Content: 66% Sangiovese, 23% Cabernet Sauvignon, 7% Petit Sirah, 4% Viogner
- Aging: All wines were aged in various new and one-year-old French Oak barrels, from November, 2003 to July, 2005.
- Alcohol: 14.1% alcohol/volume
- Grape Sources: All grapes are from Napa Valley vineyards. We have always maintained the highest standard of quality control over our estate vineyards and those with which we have had contracts.
- Total Production: 3000 cases.
- Release Date: Spring, 2005.
- Suggest Retail Price: \$30.
- Winemaker: Claus Janzen
- Consulting Winemaker and Viticulturist:
Nils and Kirk Venge
- Blending: Unlike wines that typify a certain terroir, our wines are blends in the classic sense. We choose the most expressive barrels of each varietal and utilize the 'art' of blending to produce a final wine that is superior to each of its components.
- Tasting Notes: Balance and acidity are the keys 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. This wine should be considered for current consumption. Pazzo is intended as a casual wine, moderately priced for a Napa Valley appellation.