

PAZZO

2005

VARIETAL CONTENT 73% Sangiovese, 14% Cabernet Sauvignon, 7% Petit Sirah, 1% Syrah, 4% Viognier, 1% Muscat Canelli.

BARREL REGIME All wines were aged in various new and one-year-old French and Hungarian Oak barrels, from November, 2005 to July, 2007.

VINEYARD SOURCES All grapes are from Napa Valley vineyards, with the exception of the Viognier and Muscat, which come to us from the Central Valley. We have always maintained the highest standard of quality control over our estate vineyards and those with which we have had contracts.

PRODUCTION 3800 cases

SUGGESTED RETAIL PRICE \$32

WINEMAKER Claus Janzen

WINEMAKING/VITICULTURE CONSULTING Nils and Kirk Venge

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

ROBERT PARKER'S WINE ADVOCATE, DECEMBER 2006 ISSUE, ON THE '2004 VINTAGE, "The 2004 Pazzo, a gorgeous blend of 64% Sangiovese and the rest Merlot, Cabernet Sauvignon, Petite Sirah, Syrah, Viognier, Zinfandel, and Charbono, is one of those wines that you wish every bistro and restaurant offered. A deep ruby color is accompanied by a sweet perfume of herbs, kirsch, spice, pepper, and earth. Supple-textured, seductive, and ripe, with decent acidity as well as loads of fruit and character, it admirably demonstrates what can be achieved by smart blending. It's too bad so many California wineries are obsessed with varietal bottlings. There are 3,000 cases of this beauty, which should continue to drink well for another 3-4 years. Rated, 90, OUTSTANDING."