



PAZZO

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2006

VARIETAL CONTENT: A large proportion of Sangiovese, a little Petit Sirah, some Cabernet and a splash of Viognier.

BARREL REGIME: 21 months, new and one year old French and Hungarian oak barrels.

VINEYARD SOURCES: All grapes are from Napa Valley vineyards.

WINEMAKER: Claus Janzen

CONSULTING WINEMAKER AND VITICULTURIST: Nils and Kirk Venge

TASTING NOTES: The blending of several varietals to achieve something beyond the reach of any one grape is our aspiration at Bacio Divino Cellars and Pazzo is one example of our endeavors. Although the Sangiovese varietal predominates, the addition of Cabernet heightens the structure and flavor of this blend. Sangiovese fruit usually exhibits abundant cherry flavors in the nose and palate, and Pazzo is full of this fresh fruit. Matured in various French and Hungarian oak barrels, the combination of wood spice and fresh fruit make for a wonderful drink.

PRESS HIGHLIGHTS FROM PAST VINTAGES:

Excerpts from Robert Parker's *Wine Advocate*—

“The 2005 Pazzo is a gorgeously hedonistic, flavorful blend.” (91 points, Dec. 2007)

“2004 Pazzo is 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.” (90 points, Dec. 2006)

Robert Draper, Wine Writer, *GQ Magazine* —

“This may be Claus Janzen's most inspired wine yet—certainly his most generous. Congenial without being cloying, proof that an approachable, eminently food-friendly wine doesn't have to be banal, this is one damned smart uvaggio (primarily sangiovese supplemented by cabernet and zinfandel), all the more so for its honest aims. The only thing crazy about Pazzo is that it's made in the New World rather than the Old, to which this lovely wine is a fitting homage.”

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