

PAZZO

Bacio Divino Cellars, Napa, California

Vintage:	2007
Varietal Content:	74% Sangiovese, 8% Syrah, 6% Cabernet Sauvignon, 6% Petite Sirah, 6% Viognier
Barrel Regime:	All wines were aged in various new and older French Oak barrels for 21 months.
Alcohol:	14.6% alcohol/volume
Cloudy's Tasting Notes:	When I set out to make Pazzo, I envisioned a wine that was convivial and memorable in the way of a splashy, somewhat raucous dinner party. To my mind, the 2007 vintage hits that very bull's-eye. There's spice and ballast here, owing to the Super-Tuscan components (sangiovese buttressed with cabernet and syrah), and as such the kinship to our higher-end wines is unmistakable. A serious wine, you could say... but please, no solemnity. Pazzo isn't a Nobel laureate - merely the stunning hostess who greets you at the door with a kiss and a wink that says, "Stick around, buster." Merely unforgettable, in other words.
<i>The Wine Advocate</i> , 12/09:	The bistro-styled 2007 Pazzo, one of the better values in the rather inflated pricing world of Napa Valley. A blend of Sangiovese and a few other grapes, the 2007 exhibits lots of roasted herb, pepper, spice, red and black fruit notes, a soft underbelly, and luscious density as well as purity. This sexy, seductive red should be consumed in its first few years of life.
Vineyard Sources:	All grapes are from Napa Valley vineyards. Our Sangiovese is sourced from 2 vineyards in Pope Valley and Atlas Peak.
Total Production:	4,800 cases.
Our Website Retail Price:	\$32.
Proprietor:	Claus and Diane Janzen
Consulting Winemaker and Viticulturist:	Kirk Venge

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