



2010 CABERNET FRANC

NAPA VALLEY

RELEASE DATE:

FEBRUARY 1ST, 2013

PRODUCTION:

750 ml 250 CASES
375 ml 100 CASES
1.5 MAG 15 CASES

SUGGESTED RETAIL:

750 ml \$90.00
375 ml \$50.00
1.5 MAG \$195.00

TASTING NOTES —

Nose: Floral tones of crushed violets & lavender, with red cherry & blueberry fruit. Hints of cedar & sandalwood, with notes of juniper & spice. Toasted herbs reminiscent of chaparral in the Santa Barbara Hills & Countryside of Provence!

Palate: Plush and rich in texture with excellent structure & acidity. The wine *dances on the palate* with brightness & purity rarely seen in Napa Valley Cab Francs. Crushed red & black cherry fruit, with plum & raspberry overtones. Essence of wild herbs give way to spice, earth and a touch of minerality.

Finish: Elegant & seductive, with hints of cocoa powder & dark chocolate. Velvety texture, with a complex & supple mouthfeel. Sweet dusty tannins, finishing with flavors of rich cherry compote on a toasted baguette!

Food Pairings: From Quail & Chicken dishes, to Roast Pork & Bone-In Ribeye! Very versatile!

PALAZZO WINE

NAPA VALLEY || CALIFORNIA

Hi from the Napa Valley — As I sit down to write about the new release of my 2010 Cabernet Franc, it is the beginning of the 2012 Holiday Season. The days are short, the mornings cold & clear, with frost on the vines. And there's a 'quietness' falling over the Valley. The Harvest was not only plentiful this year, but also fabulous in quality all across the Napa Valley. We are blessed & tired, and ready to celebrate this special time of year with generosity & good cheer!

I'm excited to be releasing my 6th *Vintage* of **PALAZZO 2010 Cabernet Franc!** Although the 2010 growing season was one of the *coldest vintages ever recorded in the Napa Valley*, we were able—through meticulous harvesting and hand sorting—to produce yet another '*beautifully crafted & wonderfully elegant*' **PALAZZO Cabernet Franc!** I'm so proud of what we were able to accomplish, both in the vineyards, as well as in the wine making process ... and can't wait for everyone to get to enjoy the 'fruit of our labors'... *we earned it this vintage!*

As many of you know, after releasing the first two vintages of my '*Right Bank*' inspired **PALAZZO Napa Valley Proprietary Red**, I was hugely honored to be asked by chef/owner Thomas Keller if I would produce an *exclusive bottling* of Palazzo Cabernet Franc, for his famous restaurants, the *French Laundry* in Napa Valley... *Per Se* in New York City... and *Bouchon* in Las Vegas. Of course I said "YES!" ... and when the wine was received extremely well that year, it became the impetus for me to move ahead and produce my first vintage of Palazzo Cabernet Franc for the marketplace!

The new vintage of **PALAZZO 2010 Cabernet Franc** is *delicate & aromatic*, and yet another beautiful example of just how delicious Cabernet Franc from the Napa Valley can be! When made correctly, Cab Franc is one of the world's great *food wines*, offering tremendous versatility, pairing well with a broad range of foods! From quail & chicken dishes, to roast pork & bone-in ribeye... Cabernet Franc will compliment your meals beautifully! The wine is drinking wonderfully now, and will continue to develop nicely over the next 8-10 years!

Thank you to all who have supported me and my wines—making them such a tremendous success across the country! I am very fortunate and thankful that so many people have appreciated & enjoyed the *style* of my wines, and what I'm trying to make / create in the Napa Valley!

Our goal at **PALAZZO WINE** is, and always will be, to produce beautiful wines of outstanding quality, with distinction & class! Wines that are both *powerful and elegant* ... and pair well with a broad range of foods ... reminiscent of the style and quality of wines that come from the wonderful 'Right Bank' region of Bordeaux, France!

À votre santé! . . . *Scott Palazzo*

