



# PALAZZO WINE

NAPA VALLEY | CALIFORNIA

*Hi from the Napa Valley!* – My **PALAZZO 2012 Cabernet Franc** marks my *8th Vintage* of making Cabernet Franc in the Napa Valley... and my *12th Vintage* of making Palazzo Wine! It has been an exciting and amazing journey learning to work with the wonderful fruit that grows here in Napa. From warm & dry years, to cool & long growing seasons... and everything in between! It's been a tremendous journey of learning, watching and listening... to the grapes, the land, and to the people of Napa Valley. And all of it has taught me things—about myself, people, and winemaking here in Napa! I can't tell you how much I value the experiences I have gathered...and the relationships I have made over the years and vintages!

Each year, I try to take ALL that I have learned... about life, about wine, and about people...and apply that knowledge and those life experiences, to make the best wines I know how! All of my life experiences, both prior to coming to Napa Valley, and since my arrival here in 2003—*becoming part of the winemaking community in Napa*—all culminate and come together... and are represented in *each bottle* of my new **PALAZZO 2012 Cabernet Franc!**

The new **PALAZZO 2012 Cabernet Franc** is '*Stunning & Elegantly Crafted*'!!! The nose has '*Signature Cab Franc*' floral tones of crushed violets & cassis, red & black cherries, & black raspberry fruit...with just a hint of chocolate! Displaying a velvety, heady mouthfeel... with soft and supple tannins! Cabernet Franc, when made correctly, is one of the great '*food wines*' and offers tremendous versatility in pairing with a broad range of foods! From quail and chicken dishes, to roast pork and bone end rib eye!! The new **PALAZZO 2012 Cabernet Franc** will compliment *your meals beautifully!* The wine drinks wonderfully right now, and will continue to develop nicely over the next 8 to 10 years!

*À votre santé!*... Scott Palazzo



## 2012 CABERNET FRANC NAPA VALLEY

*"Palazzo 2012 Cabernet Franc is a beautiful wine with the succulence of this vintage on display... supple tannins, a velvety, heady, hedonistic mouthfeel, and a fragrant, floral black raspberry & black cherry-scented nose, with forest floor & floral notes. The wine has great fruit, medium to full body, and a silky finish. Drink it over the next decade."*

**94 POINTS!!**  
— Robert Parker

### RELEASE DATE:

SEPTEMBER 1ST, 2015

### PRODUCTION:

750ml – 6 packs . . . . . 400 CASES  
375ml . . . . . 100 CASES  
1.5 MAG . . . . . 15 CASES

### SUGGESTED RETAIL:

750ml . . . . . \$95.00  
375ml . . . . . \$55.00  
1.5 MAG . . . . . \$225.00

### TASTING NOTES —

**Nose:** Floral tones of crushed violets & cassis, red & black cherries and black raspberry fruit! With just a hint of chocolate & spice!

**Palate:** Rich, lush, and velvety mouthfeel, with great acidity and soft supple tannins! Stunning red & black cherries and black raspberry fruit with '*Signature Notes*' of dark & milk chocolate laced throughout!

**Finish:** Long, silky finish with a seductive, velvety texture! Great acidity, with sweet, soft tannins and flavors of rich cherries & dark chocolate! Rich and complex...  
*An exceptional Food Wine!!*

**Pairing:** From Tuna Steak, Quail, & Chicken dishes... to Lamb Chops, Duck Breast or a delicious Bone-In Rib Eye! *Very versatile food wine!*



### SOMMELIERS & TOP CHEFS ALL AGREE!

**Napa Valley** – French Laundry • Bouchon • Press • Redd • Meadowood • Auberger du Soleil Mustards Grill • Farmstead • Reddwood • La Toque • **San Francisco** – RN74 • Gary Danko • Michael Mina • Quince • Fleur de lys • Boulevard • Spruce • Ame • Saison • Commonwealth La Folie • **Los Angeles** – Spago • The Little Door • Lazy Ox • Boa • Craft Steak • Providence Ago • Mastro's Steakhouse • Saddle Peak Lodge • Culina • **New York** – Gramercy Tavern Per Se • Daniel • Eleven Madison Park • Bouley • Le Cirque • DBGB • Petrossian • Corkbuzz Gotham • Del Frisco's Steak House • BLT Steak • Spark's Steak House • DB Bistro Moderne Craft Steak • Aureole • Tribeca Grill • **Las Vegas** – Delmonico Steakhouse • Spago • Emeril's Cut • Valentino's • Michael Mina • Table 10 • Sensi • Mastro's Steakhouse • 9 Steak House Bouchon • Carnevino Steakhouse • Prime Steakhouse • Canaletto's • **Miami** – BLT Steak Michael's Genuine • Michy's • Prime One Twelve • Fountainbleau • Gotham • Setai Nobu • DB Moderne • Meat Market • Capital Grill • Ortanique • Mandrian Oriental • Azul **Washington DC** – Proof • Captial Grille of DC • Hook Restaurant • Balducci's • Bistro Bis Michael Mina-Four Season's Hotel • Poste-Hotel Monaco • Mastro's Steakhouse • BLT Steak • Charlie Palmer Steak • **New Orleans** – Herbsaint • Cochon • Commander's Palace Annuciation • NOLA • Delmonico Steakhouse • Tommy's Cuisine • Patois • Tomas Bistro • **Nashville** – Etch • 404 Kitchen • Farm House • Kane Prime • Watermark • 360 Wine Bistro City House • Prima • Catbird Seat • Adele's • Sinema • **Dallas** – Nick & Sam's • Oceanaire Del Frisco's Steakhouse • III Forks • Mansion on Turtle Creek • Bailey's Prime Plus • Knife 560 Wolfgang Puck • Pappas Brothers Steakhouse • Abacus • Al Biernat's • Stephen Pyles Gemma • Fearing's • Petroleum Club • Grace • Clay Pigeon • **Houston** – Kirby's Steakhouse Rainbow Lodge • Mark's American Cuisine • Del Frisco's • Carlton Woods Country Club • Brennan's • Brenner's Steakhouse • Ibiza • Kuu • Pappas Brothers Steakhouse •

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[www.palazzowine.com](http://www.palazzowine.com)