



PALAZZO WINE

NAPA VALLEY | CALIFORNIA

Hi from the Napa Valley! – I want to give a big thank you to everyone for your continued excitement and support for our wines! We are truly fortunate and thankful that so many people have appreciated and enjoyed the ‘*style*’ of our wines and what we’re creating here in the Napa Valley!

I am very excited to be releasing the new vintage of my **PALAZZO 2014 Cuvée Blanc!** Who would of thought a white wine from the Napa Valley...that’s ‘*not a Chardonnay*’ could get the accolades and attention that my PALAZZO Cuvée Blanc has received from Top Sommeliers & Chefs across the country!

So you know, many of my close friends & associates in the wine business told me I was *crazy* to make a white wine from the Napa Valley based on ‘*Semillon*’... a little known, and lesser used grape here in America. They told me that not only did Americans not know what it was...“*they can’t pronounce it!*” LOL!!

Although that proved to be true... that didn’t stop the Chefs, Sommeliers and people everywhere from trying the **PALAZZO Cuvée Blanc**... *and falling in love with it!!!* And what’s not to like! Beautiful floral aromatics of white peach, pear & tropical fruit! Amazing richness & opulence on the palate...with rich, complex structure & minerality ...reminiscent of great Bordeaux Blancs from the Graves and *Entre-Deux-Mers* regions in France! A ‘*Superior Food Wine*’ to be enjoyed!

NOTE: DO NOT over-chill or put this wine in the refrigerator! It will close down the wine and crush ALL of the beautiful floral aromatics and the richness & weight of the mouthfeel. **No colder than cellar temp!** Just treat it like a great bottle of Red Wine. The **French Laundry** ‘*decants*’ my Cuvée Blanc tableside, allowing the wine to ‘*open up*’ and show all it’s complexity! Try decanting it at home...*you’ll be AMAZED!!!* (-:

Our goal at PALAZZO WINE is, and always will be, to produce beautiful wines of outstanding quality, with distinction and class! Wines that are both ‘*powerful and elegant*’... and pair well with a broad range of foods!

À votre santé!... Scott Palazzo



2014 CUVÉE BLANC

NAPA VALLEY

“Scott Palazzo has a fascinating background, traveling the world, picking fruit in Bordeaux in the late 1970s and early 1980s, becoming highly involved in the music & entertainment business producing & directing music videos that earned him a Grammy nomination. Yet he it all up for the lifestyle and challenge of producing world-class wine in Napa Valley. He produces three cuvées of wine...all well-known among wine insiders... but probably not getting the notice among consumers that they merit!”

THE WINE ADVOCATE

— Robert Parker

RELEASE DATE:

OCTOBER 1ST, 2017

PRODUCED:

750ml 400 CASES
1.5 MAG 10 CASES

SUGGESTED RETAIL:

750ml \$65.00
1.5 MAG \$145.00

TASTING NOTES —



Nose: Beautiful floral aromatics of white peach, pear and tropical fruit ... along with hints of orange blossom laced throughout.

Palate: Opulent & rich with great texture and full-body...especially for a white wine! Balanced beautifully with bright, zesty acidity & stunning minerality rarely seen in domestic white wines. Delicious passion fruit and white peach flavors. Complex...yet refreshing & balanced!

Finish: Wonderfully long finish...especially for a white wine! Rich and weighty, with gorgeous fruit & notes of wet stone & slate. Complex with excellent acidity & minerality.

Pairing: Cheese & Charcuterie, Oysters, Scallops, Scampi, Halibut, Salmon & Chicken Dishes...to Roast Pork Tenderloin! **Very versatile Food Wine!**

SOMMELIERS & TOP CHEFS ALL AGREE!

Napa Valley – French Laundry • Bouchon • Press • Redd • Meadowood • Auberge du Soleil Mustards Grill • Farmstead • Reddwood • La Toque • **San Francisco** – Gary Danko • RN74 Michael Mina • Quince • Fleur de lys • Boulevard • Spruce • Commonwealth • Ame • Saison La Folie • **Los Angeles** – Spago • Boa • The Little Door • Redbird • Craft Steak • Providence Ago • Mastro’s Steakhouse • Culina • Saddle Peak Lodge • Drago • Otium • 71 Above • Palm Broken Spanish • Soul • Toscana • **New York** – Per Se • Daniel • Del Frisco’s Steak House Gramercy Tavern • Bouley • Le Cirque • Eleven Madison Park • DBGB • Petrossian • Gotham Corkbuzz • Tribeca Grill • Spark’s Steak House • Craft Steak • Aureole • DB Bistro Moderne BLT Steak • **Las Vegas** – Delmonico Steakhouse • Spago • Sensi • Valentino’s • 9 Steak House Michael Mina • Bouchon • Cut • Table 10 • Mastro’s Steakhouse • Carnevino Steakhouse Emeril’s • Prime Steakhouse • Canaletto’s • **Washington DC** – Proof • Captial Grille of DC BLT Steak • Michael Mina-Four Season’s Hotel • Poste-Hotel Monaco • Hook Restaurant Balducci’s • Mastro’s Steakhouse • Charlie Palmer Steak • Bistro Bis • **Nashville** – Sinema Etch • 404 Kitchen • Farm House • Kane Prime • 360 Wine Bistro • Watermark • City House Prima • Catbird Seat • Adele’s • **Dallas** – Nick & Sam’s • Del Frisco’s Steakhouse • III Forks Mansion on Turtle Creek • Bailey’s Prime Plus • 560 Wolfgang Puck • Oceanaire • Abacus Pappas Brothers Steakhouse • Al Biernat’s • Stephen Pyles • Clay Pigeon • Knife • Gemma Fearing’s • Petroleum Club • Grace • **Houston** – Mark’s American Cuisine • Rainbow Lodge Del Frisco’s • Kirby’s Steakhouse • Brennan’s • Carlton Woods Country Club • Ibiza • Kuu Brenner’s Steakhouse • Pappas Brothers Steakhouse • **New Orleans** – NOLA • Annunciation Herbsaint • Cochon • Delmonico Steakhouse • Commander’s Palace • Tommy’s Cuisine Tomas Bistro • **Miami** – Michael’s Genuine • Juwia • Prime One Twelve • Fountainbleau Alter • Ortanique • Setai • Coya • Quality Meats • BLT Steak • Faena Mandrian Oriental • DB Moderne • Nobu • Meat Market • Capital Grill • Azul • Gotham •