

2011 CABERNET FRANC

NAPA VALLEY

RELEASE DATE:

MARCH 1ST, 2014

PRODUCTION:

750ml.	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	4	00	C	AS	SE	S
375 ml.				•															1	00	C	AS	SE	S
1.5 MAG		•		•																15	C	AS	SE	S

SUGGESTED RETAIL:

750ml.	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	\$90.00
$375\mathrm{ml}$.					•																	\$50.00
1.5 MAG																						\$195.00

TASTING NOTES —

Nose: Floral and aromatic with delicate tones of crushed violets & cassis. Red cherry, strawberry & fresh cranberry fruit. Resiny, with hints of spice cedarwood & notes of juniper, with just a hint of cocoa powder laced throughout.

Palate: Velvety & rich in texture, with excellent structure and acidity. Stunning sweet fruit of crushed red raspberries, strawberries and red cherries, along with a touch of spiciness, earth and minerality. The mouthfeel is wonderfully balanced, plush and complex, with supple sweet tannins!

Finish: Velvety in texture & elegantly seductive, with hints of cocoa power and dark chocolate. Sweet dusty tannins give the wine a beautiful, long polished finish, with flavors of rich cherries and chocolate!

Pairing: Quail & Chicken dishes... to Roast Pork and Bone-In Rib Eye! Very versatile food wine!







PALAZZO WINE

NAPA VALLEY | CALIFORNIA

Hi from the Napa Valley – After two back-to-back very cold and challenging vintages in 2009 & 2010 in the Napa Valley... I am very excited to be releasing my new vintage of PALAZZO 2011 Cabernet Franc!

As many of you know, after releasing the first two vintages of my PALAZZO 'Right Bank' Proprietary Red Wine, I was hugely honored to be asked by Chef 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 first year, it became the impetus for me to move ahead and start producing my PALAZZO Cabernet Franc for the marketplace!

The new PALAZZO 2011 Cabernet Franc is beautifully crafted & elegant with delicate, floral tones of crushed violets & cassis, red cherries, strawberries & fresh cranberry fruit...with just a hint of cocoa powder laced throughout! 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 & chicken dishes, to roast pork and bone-in rib eye ... the new PALAZZO 2011 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!

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... reminiscent of the style and quality of wines that come from the wonderful *'Right Bank'* region of Bordeaux, France!

À votre santé!... Scott Palazzo

SOMMELIERS & TOP CHEFS ALL AGREE!

Napa Valley - French Laundry • Bouchon • Press • Redd • Meadowood • Farmstead Auberge du Soleil • Mustards Grill • Reddwood • La Toque • San Francisco – Quince Michael Mina • Gary Danko • Fleur de lys • Boulevard • Spruce • RN74 • Ame • Saison Commonwealth • La Folie • New York – Per Se • Daniel • Gramercy Tavern • Le Cirque Eleven Madison Park • Aureole • DBGB • Petrossian • BLT Steak • Spark's Steak House Del Frisco's Steak • Craft Steak • Tribeca Grill • DB Bistro Moderne • Bouley • Gotham Washington DC - Capital Grille of DC • BLT Steak • Poste-Hotel Monaco • Balducci's Proof • Michael Mina-Four Season's Hotel • Charlie Palmer Steak • Hook Restaurant Bistro Bis · Los Angeles - The Little Door · Lazy Ox · Boa · Ago · Bastide · Providence Spago · Mastro's Steakhouse · Craft Steak · Saddle Peak Lodge · Culina · Las Vegas – Delmonico Steakhouse · Spago · Cut · Valintino's · Michael Mina · Bouchon · Sensi Table 10 • Emeril's • Mastro's Steakhouse • Carnevino Steakhouse • Prime Steakhouse 9 Steak House • Canaletto's • Miami – Michael's Genuine • Ortanique • Fontainbleau Michy's • Prime One Twelve • Gotham • Setai • BLT Steak • Nobu • Mandrian Oriental Meat Market • Capital Grill • Azul • New Orleans – Herbsaint • Commander's Palace Cochon • Annuciation • Delmonico Steakhouse • Tommy's Cuisine • Tomas Bistro NOLA • Dallas – Nick & Sam's • III Forks • 560 - Wolfgang Puck • Bailey's Prime Plus Mansion on Turtle Creek • Del Frisco's Steakhouse • Oceanaire • Houston – Ibiza Mark's American Cuisine • Kirby's Steakhouse • Kuu • Carlton Woods Country Club