

2012 CUVÉE BLANC

NAPA VALLEY

Release Date:

APRIL 1ST, 2014

PRODUCTION:

| 750ml . | | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | 4 | 50 |) | CA | \SI | ES | |
|---------|--|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|----|---|----|-----|----|--|
| 1.5 MAG | | • | | | | | | | | | | | | | | | | | | 10 | C | CA | ۱SI | ES | |

SUGGESTED RETAIL:

| 750ml . | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | \$55.00 |
|---------|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|----------|
| 1.5 MAG | • | | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | | \$125.00 |

TASTING NOTES —

Nose: Floral and seductive with intense tropical aromas of guava & passion fruit, hints of pear, pink grapefruit & orange blossoms, with a touch of spearmint laced throughout.

Palate: Round & soft, opulent with a broad oily texture & weight. Balanced beautifully with bright zesty acidity, and a stunning minerality, rarely seen in domestic white wines. Delicious guava & passion fruit flavors, with nectarine, and hints of Meyer lemon & orange citrus notes. Complex, yet beautifully balanced mouthfeel!

Finish: Rich and weighty, with excellent acidity & minerality. Complex, with notes of wet stone & slate. Wonderfully long... especially for a white wine! A 'Superior Food Wine' to be enjoyed!

Pairing: Oysters & Shrimp Salads, Halibut, Salmon, along with Chicken dishes ... to Roast Pork & Suckling Pig! Very versatile Food Wine!



PALAZZO WINE

NAPA VALLEY CALIFORNIA

Hi from the Napa Valley – First of all, a big thank you to everyone for your continued excitement and support for our wines! We are fortunate and very thankful that so many people have appreciated and enjoyed the *'style'* of our wines, and what we're trying to create here in the NapaValley! And, in the process have helped make Palazzo Wines such a tremendous success across the country and around the world!

I'm very excited to be releasing the new vintage of my **PALAZZO 2012 Cuvée Blanc!** After just two vintages, I'm proud to say that several *Top Somms and Chefs* across the country are offering it on their wine lists! It's very gratifying, *to say the least*!

The new vintage of **PALAZZO 2012 Cuvée Blanc** is once again inspired by the great Bordeaux Blancs of France. It's a *beautifully balanced & elegant* food wine ... made predominately from the wonderfully exotic & aromatic Semillon grape, with just a touch of Sauvignon Blanc blended in for *finesse & structure*. The nose is *floral & seductive* with intense tropical aromas of guava & passion fruit, along with hints of pear & pink grapefruit, and a touch of spearmint laced throughout. On the palate the wine is *rich & opulent*, with a broad oily texture and weight that gives way to bright, zesty acidity, giving the wine its *beautifully balanced mouth-feel!* The finish is *rich & weighty*, complex and wonderfully long, ... *especially for a white wine! A superior food wine to be enjoyed!*

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 • Del Frisco's • Brennan's • Rainbow Lodge • Brenner's Steakhouse •

PALAZZO WINE • 1241 ADAMS STREET • SUITE #1141 • ST. HELENA, CA • 94574 • PHONE - 707.425.5575 *www.palazzowine.com*