



PALAZZO WINE

NAPA VALLEY || CALIFORNIA

Hi from the Napa Valley! – I am so excited to be releasing my second wine in the Palazzo Wine ~ Master Blend Series ... the PALAZZO 2018 Chardonnay from Napa Valley! After years and years of requests from friends, sommeliers, distributors, and restaurants ... I was able to find beautiful Chardonnay fruit from the Carneros Appellation in Napa Valley!

The 'cooler climate and clay soils' of the Carneros Region, where the San Pablo Bay meets the southern end of Napa Valley, offer ideal conditions for growing superior Chardonnay grapes with rich, intense fruit flavors ... balanced by fresh acidity.

My inaugural vintage ~ the PALAZZO 2018 Chardonnay is 'beautiful on the palate' with delicious layers of fresh apple, honeydew melon, lemon, apricot & pineapple flavors! The nose offers 'stunning aromatics' of peach, fresh apple, lemon custard and toasted brioche ... along with floral notes of tropical flowers! The finish is beautiful & elegantly balanced! A combination of wonderful minerality, a gentle creamy texture ... and pure, mouthwatering 'Chablis-like' acidity! **A Superior Food Wine!**

The PALAZZO 2018 Chardonnay is another great example of why the Napa Valley is known world-wide for the amazing Chardonnay's produced here! The wine is drinking beautifully now, and will continue to develop additional depth & nuance in the bottle over the next 5+ 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!

À votre santé! ... Scott Palazzo



2018 CHARDONNAY MASTER BLEND SERIES

NAPA VALLEY

98 POINTS!

BEST CHARDONNAY & WINE OF THE YEAR!

A master blend indeed! Subtly seductive oak spice folds together rounded melon and bright pear fruit on the nose and through the midpalate, finishing with a zesty pop of acidity that keeps the flavor pulsing, and a specific chamomile aroma note gets the glass back under your nose for another round. A mind bender worthy of extended cellaring.

— Rich Cook

CRITICS INT'L WINE COMPETITION

RELEASE DATE:

SEPTEMBER 1ST, 2019

PRODUCED:

750ml 250 CASES

1.5 MAG 10 CASES

SUGGESTED RETAIL:

750ml \$45.00

1.5 MAG \$95.00

TASTING NOTES —



Nose: Stunning aromatics of peach, fresh apple, lemon custard, and toasted brioche, along with floral notes of tropical flowers!

Palate: Delicious layers of fresh apple, lemon, honeydew melon and pineapple flavors! Crisp and fresh on the palate, with concentrated fruit!

Finish: Beautiful and elegantly balanced! A combination of wonderful minerality, a gentle creamy texture ... and pure, mouthwatering 'Chablis-like' acidity!

Pairing: Oysters & Delicious Crab Cakes. Richer Seafood such as Seared Scallops, Grilled Halibut, Salmon & Lobster. Roast Chicken or Pheasant! Assorted Cheeses & Charcuterie!

A Great Food Wine!

SOMMELIERS & TOP CHEFS ALL AGREE!

Napa Valley – French Laundry • Bouchon • Press • Meadowood • Auberge du Soleil • La Toque Mustards Grill • Farmstead • **San Francisco** – Gary Danko • Michael Mina • Quince • Spruce Fleur de lys • Boulevard • Saison • Commonwealth • La Folie • **Los Angeles** – The Little Door Spago • Drago • Otium • Redbird • 71 Above • Palm • Broken Spanish • Soul • Toscana • Culina Ago • Boa • Providence • Mastro's Steakhouse • Saddle Peak Lodge • Alexander's Steakhouse Craft Steak • **San Diego** – Pamplemousse Grille • Et Voila French Bistro • Marriott Marquis Paon • L'Auberge Del Mar • Baci Ristorante • **New York** – Per Se • Daniel • Gramercy Tavern Bouley • Le Cirque • Eleven Madison Park • DBGB • DB Bistro Moderne • Petrossian • Aureole Gotham • Tribeca Grill • Del Frisco's Steak House • Spark's Steak House • Mastro's Steakhouse Craft Steak • BLT Steak • Corkbuzz • **Miami** – The Surf Club • Thomas Keller • Fountainbleau Le Sirenuse • Four Seasons Hotel • Ortanique • Tarpon Bend • Michael's Genuine • Juvia • Coya Makoto • Prime One Twelve • Setai • Mastro's Steakhouse • Quality Meats • Nobu • BLT Steak Faena Mandarin Oriental • Alter • DB Moderne • Meat Market • Azul • Capital Grill • Gotham **Washington DC** – Proof • Capital Grille of DC • Prime Rib • Balducci's • Mastro's Steakhouse Michael Mina • Four Season's Hotel • BLT Steak • Charlie Palmer Steak • Poste • Hotel Monaco Hook Restaurant • Bistro Bis • **Baltimore** – Oxford House • Prime Rib • Black Olive • Corks Jordan's Steakhouse • Grand Cru • Pazza Luna • The Capital Grille of Baltimore • Morton's Fager's Island • Caves Valley Golf Club • Ruth's Chris Steakhouse • Maryland Club • Bicycle Taste Restaurant • Lewne's Steakhouse • Annapolis • Bayside Skillet • Robert Oliver Seafood **Nashville** – Etch • 404 Kitchen • Catbird Seat • Farm House • Watermark • City House • Sinema 360 Wine Bistro • Kane Prime • Prima • Adele's • **New Orleans** – NOLA • Commander's Palace Annunciation • Delmonico Steakhouse • Herbsaint • Cochon • Tommy's Cuisine • Tomas Bistro **Houston** – Rainbow Lodge • Mark's American Cuisine • Carlton Woods Country Club • Ibiza Del Frisco's • Kirby's Steakhouse • Kuu • Brenner's Steakhouse • Pappas Brothers Steakhouse Brennan's • Mastro's Steakhouse • **Dallas** – III Forks • Nick & Sam's • Mansion on Turtle Creek Del Frisco's Steakhouse • Bailey's Prime Plus • Grace • 560 Wolfgang Puck • Oceanaire • Knife Pappas Brothers Steakhouse • Al Biernat's • Stephen Pyles • Abacus • Clay Pigeon • Fearing's Gemma • Petroleum Club • **Las Vegas** – Delmonico Steakhouse • Spago • Sensi • Valentino's 9 Steak House • Cut • Michael Mina • Bouchon • Mastro's Steakhouse • Carnevino Steakhouse • Table 10 • Emeril's • Prime Steakhouse • Canaletto's •