

Wicked Cellars Tasting Notes
Saturday, August 11th, 2:00 p.m. to 5:00 p.m.
Our California Chard and Cabernet
“Brown Bag” Taste Off!

\$10 Tasting Fee

Michael Pozzan, Napa Valley

Michael Pozzan creates wines that capture the best of the varietals he blends, vintage after vintage. His long experience with growers from premier Napa and Sonoma vineyards allows him to seek out and hand-select exceptional fruit each growing season. Michael works closely with winemaker Richard Bruno to craft those grapes into stylish wines you can enjoy every day, or serve with pride at those events in your life that deserve something special. Palate and passion are the two words that capture the winemaking duo of Michael Pozzan and Richard Bruno.

The Michael Pozzan Winery currently produces 125,000 cases per year and distributes wine under four labels: Michael Pozzan, Annabella, Dante and Marianna in select markets throughout the United States.

Named to honor Michael Pozzan’s beloved grandmother, the Annabella wines are hand-sourced each vintage from select vineyards throughout the Sonoma and Napa valleys. Annabella wines represent not only quality, but good value as well.

Annabella 2010 Napa Valley Chardonnay \$13.99

This Napa Chardonnay is a light golden color and offers ripe aromas of fresh lemon custard and sweet tangerine with hints of Tahitian vanilla and clove spice. The palate presents luscious tropical fruit notes and a bold yet balanced acid profile that provides a juicy, almost nectary appeal as the flavors are balanced between ripe mango and sweet passion fruit.

The finish is generous with fruit and perfectly balanced, with its acidity and understated oak making it an excellent aperitif and a food friendly white.

100% Napa Valley Chardonnay, Yountville AVA, Fermented on French Oak and aged Sur Lies for six months

Annabella 2010 Napa County Cabernet Sauvignon \$16.99

This full-bodied Cabernet Sauvignon is from one of the best places in the world for producing the varietal: Napa Valley. Presenting aromas of complex dark fruit, ripe and smooth in texture, it offers concentrated flavors of plum, cedar, and anise. Well-focused tannins balance perfectly with the rich fruit.

This wine pairs well with roast lamb, barbecued rib eyes, or grilled garlic pork with fresh herbs.

75% Napa Valley Cabernet Sauvignon, 10% North Coast Cabernet Sauvignon, 10% Napa Valley Merlot, 5% Sonoma Coast Cabernet Sauvignon. Aged in French Oak for 16 months

Alexander Valley Vineyard, Sonoma Valley

In 1962 Harry and Maggie Wetzel acquired their Alexander Valley property for a summer home, a rustic country residence where their four children might discover the simple joys of nature. With an eye to their neighbors in nearby Napa Valley, the Wetzels boldly planted premium grape varieties, among the first in the area. Then the family built a small winery.

Maggie and Harry's oldest son, Hank, produced Alexander Valley Vineyard's first wine in 1975. His wife Linda set up the books and managed the winery office. AVV quickly established a reputation for estate grown wines with distinctive varietal character.

Today the Alexander Valley is a prominent appellation known worldwide as the source of elegant, age worthy wines. The Wetzel Family Estate now grows 17 grape varieties, on diverse sites stretching from the banks of the Russian River up onto the hillsides.

2010 Alexander Valley Vineyards Chardonnay \$17.99

Here are aromas of apple, pear, slight pineapple, citrus and spun sugar. In the glass flavors of apple, pear, citrus and cotton candy are balanced by a hint of oak on the finish. This Chardonnay is spicy, yet fruity with crisp mouth feel and a long aftertaste.

The 2010 growing season was one of the coolest on record, with fewer heat spikes than prior years, which intensified the wine's acidity even more. To balance out 2010's acidity a touch of Viognier was added for richness and body to the finished wine.

Appellation: Alexander Valley

Blend: 98.6% Chardonnay and 1.4% Viognier; Barrel Regimen: 70% no oak, 30% fermented in French oak

91 points - Gold Medal Ultimate Wine Challenge

Gold - 2011 Sonoma Harvest Fair

87 points - Wine Advocate

Gold - Critics Challenge International Wine Competition

Gold Medal - San Francisco Chronicle Wine Tasting

2010 Alexander Valley Vineyards Estate Cabernet Sauvignon \$19.99

This year's release of the 2010 Estate Cabernet Sauvignon marks 50 years of winemaking at Alexander Valley Vineyards. A cool 2010 growing season was managed in the vineyard to produce evenly ripe and mature grapes. This Cabernet includes 7% Merlot, 2% Cabernet Franc and 1% of each Malbec and Petite Verdot for color. It spent 14 months in French and American oak. The 2009 vintage garnered 90 points from Wine Enthusiast.

Husch Vineyards, Mendocino

Founded in 1971, Husch Vineyards is the oldest winery in Mendocino County's picturesque Anderson Valley appellation. Husch produces 22 different wines, of which six are distributed nationally.

Husch has been farming sustainably some of the earliest varietal plantings in the valley since the mid seventies and has participated in the Fish Friendly Farming program since 2002. The Husch property borders the Navarro River that leads to the Pacific Ocean.

Today Husch Vineyards are owned and operated by the third Generation of the Oswald family: Zac Robinson and Amanda Robinson Holstine, and winemaking is under the direction of Brad Holstine. Through the years Husch has modernized and expanded, but has never lost its initial rustic charm or reputation for great wines.

2010 Estate Chardonnay \$17.99

88 POINTS- Wine Enthusiast, Dec 2011
EDITOR'S CHOICE - Wine Enthusiast

The popular Husch Vineyards Estate Chardonnay is crafted with a blend of fruit from both warm and cool weather vineyards. Fruit from the warmer La Ribera Vineyards provides vibrant flavors to the finished wine while cooler Anderson Valley fruit provides a more delicate component with subtle nuance and structure.

The 2010 Chardonnay's brilliant aromatics are full of lemon and lime zest, as well as more exotic aromas like jasmine, apricot and nutmeg. Flavors of freshly baked pear, butterscotch, citrus, peach, and a crisp minerality come through on the palate.

A full, round mouth-feel and bright acidity lends itself to a range of food pairings that include tropical fruit salad, pasta dishes with cream or butter sauce or goat cheese spread on a baguette.

2009 Cabernet Sauvignon \$23.99

Since the Anderson Valley is not warm enough to grow world-class Cabernet Sauvignon, Husch grows their Cabernet fruit further inland at La Ribera Vineyards where the cooling ocean fog is less common. This 150 acres vineyard is situated along the Russian River ("La Ribera" means the riverbank) between the towns of Ukiah and Hopland. Here they reserve the most rocky and alluvial soils at this location for their Cabernet. The vines struggle in this setting, resulting in low yields of grapes with exceptional flavor.

This Cabernet Sauvignon exudes aromas of black cherry, anise, earth and pine. The palate is rich with cherry, plum, dark roast coffee beans and an earthiness that lasts through the long, graceful finish. The texture shows restrained tannin and a round mouth feel, which offers nice depth and concentration and should age well over the next ten years.