



2013 CUVÉE BLANC

NAPA VALLEY

"The Palazzo 2013 Cuvée Blanc, which got my highest score, is again nearly all Semillon with just a touch of Sauvignon Blanc. It offers notes of orange rind, lemon honey, caramelized grapefruit, and a touch of tropical fruit in a lovely, medium to full-bodied, beautifully layered and textured style. This is superb stuff to drink over the next decade or more."

94 POINTS!!

— Robert Parker

RELEASE DATE:

OCTOBER 1ST, 2016

PRODUCED:

750ml 400 CASES
1.5 MAG..... 10 CASES

SUGGESTED RETAIL:

750ml..... \$65.00
1.5 MAG..... \$145.00

TASTING NOTES —

Nose: Floral and seductive with intense tropical aromas, along with hints of white peach, pear, & orange peel.

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

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

Pairing: From Assorted Cheeses & Charcutery, Oysters, Scallops & Scampi, Risottos & Various Pasta Dishes, Halibut, Salmon & Chicken Dishes, to Pork Tenderloin & Suckling Pig!



PALAZZO WINE

NAPA VALLEY | CALIFORNIA

Hi from the Napa Valley! – Who would of thought that 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 Sommeliers, Chefs and wine lovers across the country!

Lots of my close friends and 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 not only did Americans not know what it was...*"they can't pronounce it!"* LOL!!

Well, 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, orange peel and honey... Amazing weight and opulence on the pallet... And a rich, complex structure & minerality reminiscent of great Bordeaux Blancs from the *Graves* and *Entre-Deux-Mers* regions in France!

I can't be more proud of how well my 'experimental white' has done! Chefs and wine lovers everywhere are showing off the versatility of my **Palazzo Cuvée Blanc** by pairing my new crazy 'White Wine' with an amazing cross section of foods... that would surprise and excite even the most sophisticated of palates!

NOTE: Do not over chill or put this wine in the refrigerator! It will close down the wine & **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!!!** (-:-

À votre santé! ... Scott Palazzo



SOMMELIERS & TOP CHEFS ALL AGREE!

Napa Valley – French Laundry • Bouchon • Press • Redd • Meadowood • Auberge du Soleil Mustards Grill • Farmstead • Reddwood • La Toque • **San Francisco** – RN74 • Gary Danko Michael Mina • Quince • Fleur de lys • Boulevard • Spruce • Ame • Saison • Commonwealth La Folie • **Los Angeles** – Spago • The Little Door • Lazy Ox • Boa • Craft Steak • Providence Ago • Mastro's Steakhouse • Saddle Peak Lodge • Culina • 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 • Juvia • Prime One Twelve • Fountainbleau Alter • Ortanique • Setai • Coya • Quality Meats • BLT Steak • Faena Mandrian Oriental DB Moderne • Nobu • Meat Market • Capital Grill • Azul • Gotham

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