

PAZZO

2008

Varietal Content:

80% Sangiovese, 7% Syrah, 2% Petite Sirah, 8% Merlot, 3% Viognier

Barrel Regime:

All wines were aged for 22 months in various new and older French Oak barrels

Alcohol: 14.6%

Vineyard Sources:

All grapes are from Napa Valley vineyards. Our Sangiovese comes from the Pope Valley and Atlas Peak areas.

Tasting Notes:

Pazzo is our 'fun' wine – our 'crazy' effort to create a wine that is unpretentious and thoroughly enjoyable to consume. Although Pazzo ages quite well, we encourage an early consumption, primarily because the fresh strawberry component is more evident at an early bottle age. The Sangiovese fruit is redolent of sweet berry fruit, and the underlying acid component begs for simple, flavorful food – tomatoes, garlic, herbs and spice. It is no coincidence that Robert Parker calls Pazzo the 'best bistro styled' wine in the country!

Press:**Robert Parker's Wine Advocate, Dec. 2010:**

The sexy, seductive 2008 Pazzo, a provocative blend of Sangiovese and other grapes. Always spicy, slightly herbal, but with loads of red and black fruits, the wine is delicious, savory, and a lot of fun to drink. It is best consumed in its first several years of life. Bacio Divino's proprietor, Claus Janzen, continues to turn out one of the best values in Napa. Rated, 90, outstanding!

Consulting Winemakers and Viticulturist: Kirk Venge

Proprietors: Claus and Diane Janzen

Total Production: 2900 cases.

Release Date: Autumn 2011

Website Retail Price: \$32.

**Bacio Divino Cellars. PO Box 131, Rutherford, CA, 94573.
Tel/Fax: 707 942 8101. www.baciodivino.com**