



2010 pureCoz

Appellation:	Napa Valley
Composition:	59% Cabernet Sauvignon, 14% Cabernet Franc, 14% Merlot, 13% Sangiovese
Winemaking:	Punched cap fermented after de-stemming. Aged in French Oak barrels for 32 months prior to blending. Aged in tank for 2 months and then bottled.
Tasting Notes:	pureCoz is a rich, full, intense, ripe and complex proprietary red wine blend with warm and well integrated tannins. It exhibits intriguing aromatics of black rose, currants, plums and sage. A wine of power and richness, yet with some elegance in the mouth. Baked boysenberry pie flavors with hints of plum and black pepper. Stylistically it shows familiar elements of Meritage and Super Tuscan wines.
Special Note:	This wine since its inception was designed to be more versatile when it comes to food matchups as Meritage's are, but with an additional almost magical fourth dimension due to the added Sangiovese. It also includes the rarest of Cabernet Sauvignon clones in this Country, which is the Secret Clone, which migrated from Italy. This vintage has already become a Gold Medal winner prior to release as has the preceding three vintages.