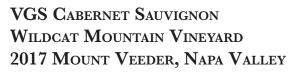
CHATEAU POTELLE TASTING HOUSE & GARDEN



Needless to say, the 2017 vintage is a tale of two stories. Grapes picked before October 8th of fantastic quality, and those picked after...and for us, there was no after. VGS Chateau Potelle did not harvest any grapes after our terrible fires began. Therefore, the resulting wine before you is stunning, with great complexity, finesse and concentration...there is just not that much of it as mother nature cut our yield in half!

A deep ruby red color immediately shines from the glass. The bouquet is so impressive! Loaded with every type of cherry you could imagine... from the most perfect Old-Fashioned Cocktail Amarena Cherries to the perfectly ripe Bing cherries, even chocolate covered cherry cordials from your childhood and every cherry in between...this wine is a total crowd pleaser The immense fruit flavors evolve into warm notes of brown sugar, cinnamon, vanilla, allspice and cardamom. The finish is long and smooth...you will love this wine.

SPECIFICATIONS

Grapes: 98% Cabernet Sauvignon 2% Malbec Aging: 22 months in 100% new French Oak Barrel Soils: Loamy with shale & volcanic rock Appellation: Mount Veeder, Napa Valley Elevation: 2200 feet Fermentation: Native yeasts Harvest Date: October 2017 Production: 655 cases

\$125/BOTTLE

VGS: GOOD THINGS SPEAK FOR THEMSELVES

These limited production wines express the style and character of their sustainably farmed vineyards. Everything we do, both in the vineyards and at the winery, is with a "soft touch" to preserve and enhance their qualities.