

VGS CHARDONNAY 2018 MOUNT VEEDER, NAPA VALLEY

It's funny how mother nature takes away and then gives back. Following our challenging 2017 vintage the 2018 will go down in Napa's history as one of the, if not the finest! 2018 was picture perfect featuring seamless growing conditions with heavenly hangtime and phenomenal phenolic development which created idyllic grapes across the board. Be sure to have plenty of any 2018 wines from Napa in your cellar...you will be happy you do for years to come!

The expressive nose on this wine is so fragrant and exotic. Perfume like intensity jumps from the glass led by peaches, nectarines, lychee, jasmine, lemon, guava and pear...and that's just the beginning.

In the mouth, the fruit really takes its place and continues to evolve and excite. Bananas, lightly toasted coconut, orange zest and candied ginger play on your palate. The wine is rich and luscious, without being heavy and has a long-lasting flavorful finish.

We cannot wait to enjoy this wine with Thai and Asian inspired cuisine over and over again...enjoy, we are confident that this is Chardonnay at its finest expression!

SPECIFICATIONS

Grapes: 100% Chardonnay

Aging: 85% in 100% new French Oak Barrel

15% Stainless Steel Barrel

Soils: Loamy with shale & volcanic rock Appellation: Mount Veeder, Napa Valley

Elevation: 1800-2400 feet Fermentation: Native yeasts

Harvest Date: September & October 2018

Production: 402 cases Ageability: now-15 years

\$65/BOTTLE

HATEAU POTELL

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.