

CHATEAU POTELLE
TASTING HOUSE & GARDEN

VGS CABERNET SAUVIGNON 2015 MOUNT VEEDER, NAPA VALLEY

The Napa Valley has been quite fortunate over the past several years with some outstanding vintages, and 2015 is no slouch, though this vintage tells a different story. The 2015 Napa Valley vintage will be remembered for its very high quality, but extremely low yields.

The growing season in Napa Valley started out with unseasonably warm temperatures in the late winter and early spring, which resulted in early bud break and bloom. Colder temperatures in May during the peak of bloom caused uneven fruit set which ultimately resulted in much smaller crop in 2015. We typically produce 700 or so cases of VGS Cabernet Sauvignon, but this year, only 413...hope you are one of the lucky ones!

Dense and voluptuous, the 2015 VGS Cabernet Sauvignon is outstanding. Complex fruit forward aromas of freshly picked blackberries and black currants and juicy bing cherries are accented by notes of forest floor, a hint of vanilla, bark, crushed stones, lavender, violets and fragrant red roses. The palate is tremendously layered and rich all wrapped in an envelope of smooth, velvety tannins with a real push of acidity that carries through with a long, smoky finish. Loads of black fruit flavors are nicely accented with Mexican chocolate, cinnamon and Tahitian vanilla bean. The wine goes on for minutes. Amazingly delicious now this wine will only continue to improve with time!

SPECIFICATIONS

Grapes: 77% Cabernet Sauvignon, 9% Cabernet Franc,

6 % Petit Verdot, 5% Merlot & 3% Malbec Aging: 22 months in 100% new French oak Soils: Loamy with shale & volcanic rock Appellation: Mount Veeder, Napa Valley

Elevation: 2200 feet

Fermentation: Native Yeasts Harvest Date: October 2015 Cases Produced: 413 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.