



CHATEAU POTELLE
TASTING HOUSE & GARDEN

VGS CHARDONNAY 2016 NAPA VALLEY

Do not let the pale yellow color of this Chardonnay fool you into thinking this vintage is at all light in flavor. This 2016 represents the typical Chardonnay VGS bouquet: it is intense moving from red grapefruit to light pineapple passing by a definitive array of aromas of lemongrass, Asian pears, orange peel, lightly toasted almond all sustained by its minerality. As the wine continues to open, secondary aromas such as green papaya, kaffir lime leaf and chamomile flower completes the layered bouquet. A delicate, yet dense mouth feel is balanced by bright acidity that leaves a lasting impression on your palate. The fermentation (85% New French oak and 15% stainless steel barrels) helps to enhance the richness, without heaviness, in protecting the liveliness of the fruit and texture in the mouth. The acidity keeps the wine extremely fresh. The length of this wine is just amazing. It's a tribute to the "hands off" winemaking style and the natural fermentation

Enjoy this wine over the next 5-10 years with richer seafood such as crab cakes, salmon, sea bass, scallops or your favorite herb marinated roasted chicken.

Fermentation & Aging:
85% New French Oak Barrel
15% Stainless Steel Barrel

VARIETAL COMPOSITION:

100% Chardonnay
Appellation: Napa Valley
Harvest Date: September 2016
Alcohol: 15.1%
Production: 448 cases
Age ability: now-10 years
\$60/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.