



CHATEAU POTELLE
TASTING HOUSE & GARDEN

VGS SAUVIGNON BLANC 2017 NAPA VALLEY

VGS Chateau Potelle has been making Napa Valley Sauvignon Blanc for a “few” years now and the 2017 certainly does not disappoint. Inspired stylistically by the white wines of Bordeaux (Graves/Pessac-Léognan) this blend of 97% Sauvignon Blanc and 3 % Semillon has great fruit, a rich and luscious body, and bright-refreshing acidity.

The wine leads off with a compelling bouquet of apricot and kiwi, tropical passionfruit and pineapple guava, honeyed lemons and crushed stones with a hint of aromatic lime blossoms and magnolia flowers.

In the mouth, a medium to full-bodied weight envelops your palate. The wine is super intense with plenty of stone fruit and citrusy layers not to mention plenty of crisp zing and persistence. Flavors of papaya, guava, lime peel and Meyer lemons will keep you reaching for another glass. The subtle oak influence adds a rich, toasty complexity to the finish. A real pleasure!

SPECIFICATIONS

Grapes: 97% Sauvignon Blanc, 3% Semillon

Appellation: Napa Valley

Fermentation: Oak barrel & concrete eggs

Aging: 53% Concrete egg, 37% neutral French Oak barrels, 10% New French Oak barrels

Harvest Date: September 5th & 14th, 2017

Cases Produced: 314 cases

\$40/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.