



CHATEAU POTELLE
TASTING HOUSE & GARDEN

VGS ZINFANDEL 2016
ALTA VISTA VINEYARD
MOON MOUNTAIN, SONOMA COUNTY

Our 26th vintage of VGS Zinfandel, and the 2016 vintage continues to remain true to our signature style, restrained elegance, finesse and balance...rare these days with Zinfandel.

The 2016 vintage was defined by near perfect weather with ideal growing conditions for Zinfandel (all grapes for that matter-such an amazing vintage). A nice long, warm summer with no heat spikes for us on the mountain made for very consistent ripening. In the glass a beautiful and brilliant deep red color shines.

Aromatically, an extremely bright and inviting bouquet so typical of Zinfandel explodes from the glass. Cherries, blueberries, freshly cracked black pepper, pomegranate and cranberries and very slight secondary notes of cola, espresso beans, anise and licorice are ever-present.

On the palate, the wine is round and medium to full bodied and packed with dark fruits like blackberries and Bing cherries with warm aromas of cinnamon and brown sugar. A good weight but not heavy, superbly balanced with a lasting, long, smooth finish.

SPECIFICATIONS

Grapes: 100% Zinfandel
Aging: 17 Months in 100% new French oak
Soils: Gravelly loam & volcanic rock
Appellation: Moon Mountain, Sonoma Valley
Elevation: 1600-800 feet
Fermentation: Natural Yeasts
Harvest Date: October 2016
Cases Produced: 700 cases

Price: \$75/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.



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GARLIC SAUSAGE STUFFED QUAIL WITH SLOW COOKED CHERRY TOMATOES

INGREDIENTS:

2 Whole Quail
1 link Garlic Sausage, removed from casing
1 C Stale Bread, crust removed
2 T Olive Oil
2 T Butter

8 C Cherry Tomatoes
2 cloves Garlic, sliced
1 sprig Rosemary
1 C Olive Oil
Splash Red Wine Vinegar

METHOD:

For the Stuffing:

Place a non-stick pan over medium heat and add oil and butter concurrently. Tear sausage in to small pieces and place in pan. Sauté until sausage is thoroughly cooked and add dried bread. If mixture appears dry, add a touch of butter and chicken stock or water to moisten.

For the Quail:

These little birds are so tender and delicious! Preheat oven to 350. Fill cavity of Quail with cooled sausage stuffing. Season birds with kosher salt and black pepper. Place a pan over medium heat and add oil, and sauté stuffed quail until skin is crisp. With Quail breast side up, place pan in oven to cook through – these little guys cook quick – about 10 minutes! Carefully remove pan from oven and let rest.

For the Slow Cooked Cherry Tomatoes:

In a medium sauce pan, combine olive oil, garlic and rosemary and sauté until garlic is softened. Add whole cherry tomatoes and allow to stew over low heat for 30 minutes, or until tomatoes are slightly thickened, concentrated in flavor and not watery. Season stewed tomatoes with touch of kosher salt and splash of red wine vinegar.

TO FINISH:

Plate a base of stewed cherry tomatoes and top of the garlic sausage stuffed quail – A sprinkle of fresh chopped garden herbs may offer a chef's touch!

And you thought Zinfandel was only good for BBQ, pizza and pasta...well, here's a dish that dresses up Zinfandel in a big way, a wonderful dish to serve for the holidays!