



CHATEAU POTELLE  
TASTING HOUSE & GARDEN

## TERROIR COLLECTION

**“GSC” 2016 *GRENACHE, SYRAH & CINSULT***  
**KICK RANCH VINEYARD**  
**FOUNTAIN GROVE DISTRICT, SONOMA COUNTY**

The first release of this Southern Rhone Valley inspired red stunner...Châteauneuf-du-Pape meets the New World!

This unique red blend of Grenache, Syrah and Cinsault is really spectacular!

At first glance, the vibrant and brilliant ruby color shines in your glass. The nose is full, rich and at the same time light, generous and extremely seductive. Starting with raspberries and strawberry pie with a maple brown sugar crumble crust it moves to white pepper, pink peppercorns, candied violets, red licorice, and eucalyptus.

In the mouth, the wine sits remarkably: it is, at the same time, full bodied and light. This is the tiny 1% of Cinsault contribution to this blend: it brings lightness and keeps the wine in perfect balance. It comes to play the referee between the Syrah and the Grenache, the big guys, and mellow them out adding so much elegance.

Making this wine, and creating blends like “GSC”, makes our job really FUN and in awe of what we can achieve with countless blending trials. I can’t wait to hear your comments as I am sure you are going to fall hard for this beauty!

### SPECIFICATIONS

Grapes: 57% Grenache, 42% Syrah, 1% Cinsault

Aging: 16 months in 100% new French oak

Soils: Gravelly clay loam and red volcanic soils

Appellation: Fountain Grove District

Elevation: 800 feet

Fermentation: Native Yeasts

Harvest Date: October 2016

Cases Produced: 138

**ALLOCATED TO MEMBERS ONLY**

\$95/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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## DUCK BREAST, CHESTNUT AND WILD MUSHROOM FRICASSEE, CRANBERRY-GRAND MARNIER JUS

### INGREDIENTS:

2 Duck Breasts  
Kosher Salt + fresh cracked Black Pepper  
1 T Canola Oil  
1 clove Garlic, crushed

2 Carrots, medium dice  
2 Parsnips, medium dice  
2 Sweet Potato, medium dice  
2 Turnips, medium dice  
2 Celery Root, medium dice  
1 C Grapeseed Oil

6 C Wild Mushrooms, sliced  
2 C Chestnuts, from frozen  
2 Shallots, sliced in to rings

1 C Cranberries, fresh  
Splash (1 C) Grand Marnier  
1 C Chicken Stock  
2 T Butter

### METHOD:

#### For the Duck Breast:

Season duck breasts with salt and black pepper. Place a cast-iron pan over medium heat and add oil and garlic. Gently place duck breasts skin side down and slowly render – about 8-10 minutes – until skin is crisp. Flip duck breasts over, and briefly - just 15 seconds – sauté. Remove duck from and pan and let rest in a warm area.

#### For the Fricassee:

In a separate pan, heat two spoonfuls of rendered duck fat. Once fat is shimmering, add chestnuts and sauté to caramelize. Follow with sliced wild mushrooms and shallots and sauté until mushrooms are colored.

#### For Sauce and Finishing:

In same pan used for duck breast, pour off remaining fat. Carefully add Grand Marnier and cook off, immediately followed by sliced cranberries, rosemary and garlic. This will flambé – so watch your eyebrows! Sauté briefly, add chicken stock and reduce liquid to glaze consistency, finishing with pad of butter. Slice warmed duck breasts and fan over fricassee, finishing by pouring your aromatic cranberry-Grand Marnier sauce over the plate!

The Terroir Collection “GSC” was born for this...enjoy!