



CHATEAU POTELLE
TASTING HOUSE & GARDEN

TERROIR COLLECTION
CABERNET SAUVIGNON 2015
MOUNT VEEDER, NAPA VALLEY

This is the inaugural release of the Terroir Collection Cabernet Sauvignon!

We are excited to share with our members, a new series of small production, single appellation wines focused on highlighting the purest expression of the chosen appellations terroir.

In the cellar, we taste each barrel often, sometimes weekly and there are certain barrels that “speak” to us and have a unique individuality that needs to be recognized and put aside for individual consideration. In 2015, we made the decision to do just that, to mark these barrels that show the purest expression of terroir and best represent their “place of birth”.

For 2015, we selected Mount Veeder, our home, to launch the Terroir Collection series of wine. Vibrant aromas of damp forest floor, chaparral, camphor and graphite fill your nose. Additionally, blueberry, blackberry, lavender, and sage are present, followed by notes of vanilla and hazelnut.

In the mouth the wine is right there. The tannins are well ripened and silky smooth. The finish is impressively long...this wine stays and does not leave you. Blueberries and lavender envelop your palate leaving an impression of relative lightness for a medium-full bodied wine. You are going to love it!

SPECIFICATIONS

Grapes: 82% Cabernet Sauvignon, 18% Petit Verdot

Aging: 24 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: 283 cases

ALLOCATED TO MEMBERS ONLY
\$150/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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NEW YORK STRIP STEAK, CARAMELIZED SHALLOTS AND POMMES ALIGOTE

INGREDIENTS:

2 New York Strip Steaks, 8 oz. each
Kosher Salt & fresh cracked Black Pepper

6 Shallot, large
2 T Canola Oil

4 Russet Potatoes
2 C Butter
2 C Half & Half
2 C Gruyere Cheese, grated
Kosher Salt

METHOD:

For the New York Strip Steaks:

Preheat your grill to a high heat. Season New York Strip steaks liberally with kosher salt and pepper, and grill steaks to your preferred doneness. Medium-rare is our preference! Allow steaks to rest.

For the Caramelized Shallots:

Halve shallots lengthways, trimming root but ensuring the root remains intact. Preheat oven to 475. On a foil lined baking sheet, drizzle oil, and placed lightly seasoned shallot cut side down. Roast shallots in oven until softened and deeply caramelized – about 25 minutes.

For the Pommes Aligote:

This will be your best mashed potatoes, made even more delicious with the addition of gruyere cheese! Bake potatoes in their skins until they can be pierced with a fork without resistance. In a medium pot, melt butter and half & half seasoning with salt to taste. Pull potatoes from oven, let cool briefly, and peel off skins. Careful – they may be hot! With a box grater, carefully grate cooked potatoes. Using a large mixing bowl, and in 3 rounds, fold in warmed dairy mixture with a rubber spatula. Finish by folding in gruyere cheese for a perfectly smooth, creamy and delicious French inspired potato puree!

TO FINISH:

Place a healthy dollop of pommes aligoté in center of plate. Slice grilled steaks, and plate alongside potato puree, with caramelized shallots placed wherever you see fit.

Serve IMMEDIATELY with the delicious Terroir Collection Cabernet Sauvignon!!!