



# CHATEAU POTELLE

## MT. VEEDER • NAPA VALLEY

### Cabernet Sauvignon VGS 2003

Mount Veeder Estate – Napa Valley

#### WINEMAKING

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Grapes	90% Cabernet 10% Merlot
Fermentation	Natural yeast
Filtration	None
Fining	None
Racking	6 times barrel to barrel by gravity
Aging	23 months in French oak

#### WINEMAKER'S TASTING NOTES

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2003 is truly a child of California: fully ripe with a rich bouquet of red berries at first. Spices and vanilla and coffee and liquorices coming right after to create a complex and intriguing and elegantly balanced nose that makes one coming back to it several times.

On our mountain and rocky vineyards, the vines work very hard yielding small berries with a thick skin to produce intense yet elegant, refine yet forceful and mature grapes. That part alone is responsible for the great intensity coming from our Cabernet VGS.

The attack on the palate is full and the mouth-feel is rich and dense and the wine has a good presence in the mouth with a nice weight without being heavy. You feel the structure and the well rounded tannins.

Enjoy this Cabernet now, the really nice thing about 2003 is its drinkability and approachability but you can also lay some into your cellar to enjoy within the next 10 years to gain some more complex flavors.

#### THE VINEYARD

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Appellation	Mount Veeder
Elevation	1,600
Slope	10°–30°
Soils	Loamy with shale at 1,600 ft, Volcanic rock at 1,800 ft
Age of Vines	35 years and 17 years

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Our Cabernet Sauvignon VGS exemplifies all the qualities that have earned Chateau Potelle its reputation for authentic, assured, sophisticated and amazingly complex wines, which rank among America's finest.

Chateau Potelle is based on the simplest and most ambitious of traditional beliefs: that excellence speaks for itself. And we believe our VGS does just that.

Though unmistakably made with full-bodied California fruit, we utilize classic winemaking techniques with finesse and elegance that are increasingly rare to find.

Our secret is to respect the unique personality that nature and terroir have given our grapes, with minimal intervention or technical influence in the cellar. The result shows off the differences of our soils and microclimates making for truly unique VGS wines

Retail Price: \$60.00