



CHATEAU POTELLE

MT. VEEDER • NAPA VALLEY

Chardonnay VGS 2005

WINEMAKING

Grapes	100% Chardonnay from the Estate
Fermentation	81–122 Days, natural yeast
Filtration	None
Malo-lactic	Naturally occurred
Aging	10.5 months in French oak

WINEMAKER'S TASTING NOTES

2005 vintage is very consistent from our previous vintages with one slight difference: it has a stronger acidity backbone, which is going to ensure very long aging for this wine.

Entirely fermented with its own natural yeasts, the wine is unfiltered and unfiltered. That painstaking winemaking method protects the terroir and its delicate nuances making Chateau Potelle Chardonnay VGS unique and different and a favorite for many restaurateurs and wine lovers.

Brilliant yellow-straw color, the attack in the mouth is fresh and crisp, very lively, with loads of apple and citrus turning very fast to the richer, deeper fruit nuances of melon and peach. The nose is extremely complex due to the length of the fermentation that allows all the elements to blend harmoniously to create the unique style of Chardonnay VGS.

The beauty of this wine stays the length in the mouth.....it is soooo long!!! The flavors feel the palate with layers of fruits and winemaking flavors. The multi facets of this wine creates that multi dimension that you can enjoy and discover way after you swallow. Round, ample, very rich (but well balanced by the acidity) with a soft creamy texture.

This vintage makes a beautiful wine that you are going to enjoy for a while. Delicious now, we expect this vintage to grow as one of our best like 1992, 1995, 1997, 1999, 2000, 2002 etc.....

Enjoy VGS at its best.

THE VINEYARD

Appellation	Mount Veeder
Elevation	1,600 to 1,900 feet
Slope	20°–30°
Soils	Loamy with shale at 1,600 ft, Volcanic rock at 1,800 ft
Age of Vines	35 years

Our Chardonnay 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 Chardonnay 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. The fresh acidity is reminiscent of Old World wines, yet this wine is also intensely fragrant and welcoming.

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.

Suggested Retail: \$45.00