



CHATEAU POTELLE

MT. VEEDER • NAPA VALLEY

Riviera Rosé 2004 Paso Robles

WINEMAKING

Grapes	60% Syrah 40% Zinfandel
Production	By "Saignee"
Fermentation	100% Barrel
Aging	6 months in mainly French and Some American Oak
Racking	By gravity

WINEMAKER'S TASTING NOTES

Every time I taste Riviera, it puts a smile on my face. It is simply a neat wine; cold thus refreshing, aromatic with plenty of raspberry and strawberry notes thus yummy.

I enjoy having a glass of Riviera after a long day's work or with our summer or Thanksgiving meals.

There are several ways to make a Rose.

We make it in the Old World Rhone Valley style. We let the grapes go to full maturity to achieve the ripe, delicious flavors. As it is the skins that give the color in red wine, we let the Rose juice only 8-12 hours in contact with the skins. This way we obtain the nice bright color, not too light not too dark. This method is called saignee. From that point on it is barrel fermented and aged in barrels.

This Riviera 2004 is extremely aromatic with a round and ample mouth-feel. It finishes dry and fruity.

I cannot count the number of people we have turned onto Rose wine because of the quality and taste of our Riviera.

THE VINEYARD

Appellation	Paso Robles Westside, California
Slope	Up to 36°
Soils	Limited top soils, extremely rocky, fractured Limestone and Sandstone

We used to have a house in Provence. Our signature wine for the warm months was a Rosé. This experience gave birth to our Riviera rose.

From our first vintage of Riviera in 1996, this wine has been a huge favorite, of both wine writers and consumers. It has recently been described in the press as a "wine drinker's rosé". This means that it carries enough complexity, color and character, and served cold, is as fresh as a white wine.

At the winery, we serve Riviera at Summer Luncheons: chicken, pasta, sausages, mixed salads, cheese-fruit plates. It is also delicious with spicy, like oriental foods. It is a must for your Thanksgiving celebration; fresh and fruity.

In addition, Riviera is also a great before dinner wine. It puts everybody in a festive mood and prepares the palate for more complex and mature wines.

Serve Riviera refrigerated as you would serve a white wine.

\$15 suggested retail