



CHATEAU POTELLE

MT. VEEDER • NAPA VALLEY

Sauvignon Blanc 2005 Mendocino

WINEMAKING

Grapes	96% Sauvignon Blanc 4% Semillon
Fermentation	25% barrel fermented in small French oak barrels
Filtration	Yes
Aging	5 months on the lees, stirred regularly

WINEMAKER'S TASTING NOTES

What a pleasure to taste this wine! When you make a wine, you have a vision, you do your best, and nature takes care of the rest...

This Sauvignon Blanc welcomes you with exuberant fruitiness of ripe, warm fruit. You'll find peach, honeydew, apple, peach, grapefruit and more. The grapes come from four different yet complementary vineyards, each bringing its specific quality of terroir.

The wine is creamy and rich in the mouth, and in spite of being bone dry, has a sweetness created by the fruit and barrels. The finish is both crisp and refreshing.

An easy match with food or just by itself! Serve before dinner with almost any kind of appetizers, or with chicken, pasta, cheese, salads, and spicy foods. We hope you'll share our enjoyment of this Sauvignon Blanc 2005.

Enjoy !

Chateau Potelle has one goal – to make wines that respect the unique personality that nature and terroir have given our grapes, without excessive manipulation or technical influence in the cellar. Our winemaking is geared to promote and enhance the differences of our soils and microclimates, not to standardize them. Because Chateau Potelle is an artisan winery, winemaking is an art always reinvented.

Our 2005 Sauvignon Blanc exemplifies all the qualities that have earned Chateau Potelle its reputation for greatness. Balance, elegance and consistency of this delicate, fruity and complex wine are the hallmarks of the talents of winemaker, Marketta Fourmeaux.

Retail Price: \$15.00