



CHATEAU POTELLE

MT. VEEDER • NAPA VALLEY

Cabernet Sauvignon VGS 2004

WINEMAKING

Grapes	88% Cabernet 12% Merlot
Fermentation	Natural yeast
Filtration	None
Racking	5 times barrel to barrel by gravity
Aging	22 months in French oak

WINEMAKER'S TASTING NOTES

2004 VGS Cabernet is rounder than 2003. It fills your mouth with friendly, complex rich flavors which begin with red berries and evolve towards chocolate, liquorices and spices.

I left the wine to aerate in my glass and tasted it periodically. Each time it opened up new dimensions. I like this wine. It is really good now but definitely worth cellaring as well.

Often I get the question about what is the difference of our mountain Cabernet compared to valley floor grown grapes.

On our rocky mountain vineyards, the vines work very hard. The vines yield small berries and much less grapes per acre. Combined with our natural farming and winemaking they produce intense, refined yet forceful wine.

I would say that our mountain Cabernet has a more focused and dense structure, more depth than a typical valley floor wine. It takes longer for this kind of wine to open up. It is well worth the extra months' wait.

Enjoy this wine now or years from now.

Marketta Fourmeaux
Winemaker/Owner

THE VINEYARD

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	36 years and 7 years

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 Cabernet 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.