



CHATEAU POTELLE

MT. VEEDER • NAPA VALLEY

Sauvignon Blanc 2006 Mendocino

WINEMAKING

Grapes	100% Sauvignon Blanc
Fermentation	10% barrel fermented in small French oak barrels
Filtration	Yes
Aging	5 months on the lees, stirred regularly

WINEMAKER'S TASTING NOTES

A beautiful tropical bouquet with hints of guava, kiwi, plantain and key lime refreshingly greet you with this 2006 Sauvignon Blanc. It truly has one of the most aromatic noses to date.

The amazing nose is just the beginning, with a crisp and bright flavor that continues from first taste to last. While enjoying this wine you can not help but think of tropical delights and green apples. Towards the end, freshly baked tarts with the yummy mixture of fruit and toasty crust certainly come into mind.

With an elegant balance and creamy finish this wine is a chef's delight. Cheese (especially sharp!), sushi and anything spicy, are all excellent compliments to this Sauvignon Blanc.

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 2006 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.