



# CHATEAU POTELLE

MT. VEEDER • NAPA VALLEY

**Sauvignon Blanc 2006 Napa**

## **WINEMAKING**

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Grapes	100% Sauvignon Blanc
Fermentation	15% barrel fermented in small French oak barrels
Filtration	Yes
Aging	5 months on the lees, stirred regularly

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## **WINEMAKER'S TASTING NOTES**

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*The 2006 vintage marks the return of a Napa Sauvignon Blanc for us. Believe us it was worth the wait!*

*The first hint this is a special Sauvignon Blanc is its beautiful sunburst color. A floral bouquet of honeysuckle leads to aromas of granny smith apples and nectarines. From there your mouth fills with flavors of peaches and melons so ripe and juicy it takes your back to your childhood when your first bite of the season dripped down your face. But the end is to be savored as vanilla essence comes to life in this wine that is as creamy as crème brûlée!*

*Superb by itself, this wine is also beautiful with food. Oysters on the half shell and other shell fish, grilled chicken and Asian inspired dishes are all enhanced by the 2006 Sauvignon Blanc from Napa.*

*It was certainly worth the wait - 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.