

**CALIFORNIA**

**CHATEAU POTELLE—VGS**

**MOUNT VEEDER—NAPA**

**Potelle Two**



### The History

Chateau Potelle was born when we moved from France in 1980, to be part of the California winemaking adventure. We wanted to be creative in making wine rather than being constrained by the years of traditions that existed in France. At the beginning, we found California wines to be too ripe and rich, very bold, and way too oaky. Soon we realized that a culinary revolution was taking place! The food that was being created by the young American chefs was more delicate and refined - the ingredients were respected and celebrated. The marriage of quality and simplicity eliminated the need for the "gravy" cover up. In food and in wine, less is more. Alas, we were on the same page!

### The Grape



52% Cabernet Sauvignon, 18% Petit Sarah, 14% Zinfandel, 9% Syrah, 5% Cabernet Franc, 2% Grenache



### Tasting Note

Cabernet aromas of blackcurrant, blackberry liqueur, fresh boysenberry, and black cherry are infused with notes of wet violets, coffee, fresh leather, tobacco. The Petit Sirah chimes in with blueberries and an earthy core of black olives taming this jammy fruit monster with a balance of terroir. The Zinfandel then shares it's red fruit and spice elements offering yet another complexity. Brooding Sarah builds the mid palate and some more complex and mature aromas of smoked meats and black fruit. Lastly, hints both Cabernet Franc for a floral note and Grenache with its juicy red fruit round out this thoughtful and fun blend

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