

VGS POTELLE TWO 2019 NAPA VALLEY



The practice of establishing a "second wine" began in the 18th century as way for Bordeaux winemakers to be more selective of the wine going into their estate label. The goal was to increase the quality of the "Grand Vin" (i.e. VGS) and also create a very good second wine, which can typically be enjoyed, younger and costs less.

Since then, a lot of the top chateaux have added a third wine. That strict selection between the lots and the barrels, ensure the very best quality for the Grand Vin and a tremendous quality/value for the second vin.

At VGS, we have done that by having the VGS and the Illegitimate. Now, we are adding Potelle Two which makes our selection process even stricter.

Potelle Two, the second wine of Potelle, was born from this tradition. Potelle Two has quickly become a favorite of our members. Easy to see why, this wine overdelivers and is loaded with full, ripe and intense black and blue fruits. In the mouth the wine has a nice structure, the weight is good, it sits well, it is round and ample but it also presents a nice suppleness that balances the structure and ensure earlier drinkability. The finish is very long.

SPECIFICATIONS

Grapes: 56% Cabernet Sauvignon, 31% Zinfandel, 9% Syrah, 4% Merlot

Aging: 14 Months in new French Oak Barrels

Appellation: Napa Valley Elevation: 800 feet Soils: Red volcanic soils

Fermentation: 22 days with a 7-day cold soak

Harvest Date: October 2019

Ageability: 5+ years Cases Produced: 964 cases

Food Pairing Recommendations: Pasta Bolognese, Grilled Ribeye, Pizza

\$100/Bottle