



# Pott Wine

Milk is for babies

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	<p><b>Name:</b> 20m3 (20 meters cubed) <b>Vintage:</b> 2023 <b>Varietal:</b> 100% Viognier <b>Source:</b> Pott Art! Vineyard <b>Appellation:</b> Mount Veeder, Napa Valley <b>Retail (strict!):</b> \$60 <b>Production:</b> 150 cases</p>
<p><i>A fresh, floral, long-finishing viognier. Minerality. Racy acidity. Estate grown fruit from Aaron Pott's Art! Vineyard (one of the highest vineyards in the Mount Veeder appellation). Organically farmed. Fermented using only its own indigenous yeasts. Aged in terracotta amphorae imported from Tuscany. Beautifully presented in an engraved hock style bottle with Pott's signature purple capsule.</i></p>	
<p><b>Aromas of honeysuckle, lemon curd, flint, honeydew melon, lychee, almonds, white peach, petrichor, sugar cookie.</b> <b>Soft attack of shortbread, ripe peach, lemon and lime, honeydew melon, pineapple. Wonderful acidity and vibrancy on the mid palate with rich flavors of peach and melon.</b></p>	

<p><b>Vineyards:</b></p> <ul style="list-style-type: none"><li>• At an altitude of about 1500 feet the vineyards get the most out of Mt. Veeder's natural air-conditioning (fog and onshore breeze).</li><li>• The soils are seafloor uplift; a well-drained crumbly layer cake of sandstones and shale.</li><li>• The vineyard is farmed organically and teams with beneficial biodiversity above and below the ground, we even brew our own "compost teas" to give the soil a refreshing boost of nutrients.</li><li>• The viognier grows in the lowest and coolest spot in the vineyard, often just peeking out from the fog.</li></ul>	
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<p><b>Winemaking</b></p> <ul style="list-style-type: none"><li>• Delicately whole cluster pressed</li><li>• Gravity fed to clay <b>amphora</b></li><li>• Fermentation occurs over 2 months at 52°F</li><li>• No malo-lactic fermentation</li><li>• Aged 10 months in <b>amphora</b> before bottling</li></ul>	<p>The Viognier – like all Pott wines - is made using only the grapes' indigenous yeasts. We ferment and age the Viognier in terracotta <b>amphorae</b>; This preserves the natural aromatics and bright acidity that our cool climate makes possible. The clay's porosity allows interaction with oxygen which builds the wine's density. The wine is aged on its lees to give it rounded richness of flavor.</p>
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<p>JamesSuckling.com <b>94pts</b> 2022 vintage "Opens with a salty, flinty aroma and then light floral and tropical fruit notes develop and linger nicely on the palate. A fresh, tangy acidity counters the white peaches and mandarin oranges that fill the middle."</p>	<p>The Wine Advocate. <b>93pts</b> 2022 vintage "Gives up notes of ripe Golden Delicious apples, poached pears and lemongrass, with hints of white pepper and honeysuckle. The medium-bodied palate has a lovely oiliness to the texture, with bright apple and pear flavors and a racy backbone, finishing long and peppery."</p>
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