



Our Wines

Our wines, Arsenal, Actaeon, La Carte & Majesty, thrive on Saint Helena's bench gravel, developing a complex treasure trove of aromatic riches, lush density and softness. The sky (sun, air, water) and the earth give our vines everything they need; all wine is the sublimation of these elements. It's awesome in its simplicity and we are proud to be the humble stewards of this fundamental transformation.



Winery History

Pott Wine represents the culmination of 20 years of professional winemaking experience. It reflects our love of wine, not only of tasting but of enjoying it with friends.

Pott Wine is an historical journey into a forgotten time of Napa Valley wines; a time of balance, elegance and respect of terroir.

Working in all of the great appellations of the Napa Valley in the vineyards of friends (some of which I helped to plant) we are able to obtain grapes that express the wonderful idiosyncrasy of their place and time.

We hope that with Pott Wine we can really show the outer limits of wine from the Napa Valley, putting site and appellation in the forefront and winemaking in the background.



Pott Wines



2012 Sales Summary

2011 La Carte et le Territoir

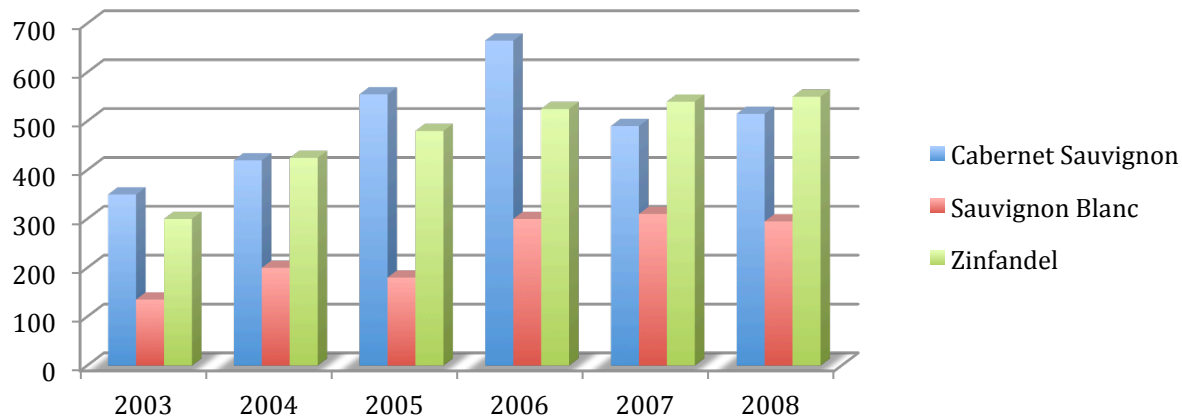
Over 1200 cases of La Carte were sold in 2012, 700 alone in the fourth quarter. As usual, most of it sold here in California. Surprisingly, New York is a growth market for our wines. It appears that as many state economies are stagnating, New York's economy is expanding, and with it wine consumption.

2011 Her Majesty's Secret Service

Almost 600 cases were sold in 2011. Several years ago, we started harvesting these grapes from the Oakville region instead of estate grapes. The results are in and the first vintage has been a tremendous success. The entire production sold out to wine club members. We intend to increase production by 20% next year.

2011 Arsenal

Arsenal sales increased in the 4th quarter bringing the year total to 503 cases. Overall, Arsenal is showing amazing growth.



2013 Harvest & Sales Projections

Claire and I predict that the Mt. Veeder region will experience consistently warm days from Spring through Fall. Some fear that there could be an excessive number of heat spikes that could kill the berries, but most family members don't see this happening.

Last year, the problem was a cool season that averaged temperatures in the low 80s that made it difficult for the fruit to ripen. The fruit was still on the vines when storms were threatening in October. Not this year. Most farmers feel they should be able to have the fruit harvested by late September.

The real concern is the lack of rain this year. So far, the region has received only forty percent of normal rainfall. Lack of rain could stress the vines. The good news is that the reservoirs and water tables are very healthy as a result of an abundant rainfall in the previous two years. This coupled with moderate temperatures should provide minimal water concerns.