

## Goosecross Napa Valley Syrah Vintage 2005

We are pleased to present this extraordinary "*seventh flight*" of Goosecross Syrah.

“What a great year to be a winemaker. It just doesn’t get much better than this...” enthuses Geoff Gorsuch, our Winemaker, regarding the bountiful 2005 vintage. “...Plenty of hang-time gave us exceptional flavor development and concentration, even from the youngest vines. It’s the best year I’ve seen since 1997.” Early concerns about crop loss and mold due to heavy rains in the late spring evaporated as nearly perfect conditions prevailed – mild, sunny days followed by cool, foggy nights – for the rest of the growing season. Warm and dry harvest temperatures allowed for even ripening and a well-paced harvest.

### Winemaker Notes

Syrah is an ancient variety of the Rhone Valley in southern France, famous for its deep color, full flavor and longevity. Perhaps the ancient Romans enjoyed a glass of Syrah in their time just as much as we do today! One taste will tell you why it’s survived the centuries. Rich, deep flavors of black currant, boysenberry, dark chocolate and smoke finish with a subtle hint of earth and spice. Enjoy it now or lay it down in the cellar to develop even greater complexity over the coming years.

### Food Suggestions

The robust flavors of our Syrah make it a natural for hearty foods, like grilled steak, wild game or sausages. Mediterranean-style preparations that include lots of herbs, garlic and olive oil meld beautifully with the richly fruity, slightly smoky character. Geoff loves the Syrah with Colleen’s recipe for Wild Mixed Mushroom Fettuccine. “The rich, meaty flavor of the mushrooms brings out the earthy flavor in the wine. It’s a perfect match. Plus, it’s easy to make!” Santé!

### Technical Notes

Total Cases:	894
Appellation:	100% Napa Valley
Component:	100% Syrah
Alcohol:	14.2
Total Acidity:	.59
pH:	3.64
Residual Sugar (Brix):	Dry
French Oak:	100% (Nevers, Alliers & COF)
Oak Aging:	16 Months
Bottled:	May 15, 2007

