

**Goosecross Cellars
Napa Valley Zinfandel
Vintage 2005**

“The mild harvest temperatures we had in 2005 were ideal for Zin and those gorgeous clusters were just brimming with fruit! It’s a variety that can get away from you and start to dehydrate, if you’re not careful, but the cool temperatures made it relatively easy to stay on top of it and this is Zin at its best.”

Winemaker notes:

Following an almost text-book growing season, Geoff guided the wine through a warm fermentation to capture the brambly essence of *Zinfandel*. Much of the art of winemaking is in blending and he added a little *Primitivo* to give the wine additional complexity creating a wine with rich, full flavors and unabashed fruit. It’s loaded with ripe strawberry, black plum, rich raspberry, and a hint of cocoa and spice. Soft, round tannins make for easy drinking now and over the next few years.

Food suggestions:

With its gentle tannins and forward fruit, our Zinfandel is versatile at the table and can take you from bruschetta appetizers all the way through a hearty main course. It’s delicious with grilled sausages, steaks and swordfish. It’s a perfect match for tomato-based sauces such as pasta dishes, pizza margherita or chicken cacciatore. The tasting room staff has declared Zin the definitive burger wine, an easy-going partner for the grilled meat and your favorite condiments. Geoff loves to make a snack of our recipe for Chicken Cranberry Spread on a piece of toasted home-made bread along with a glass of Zin. The sweet fruit and toasted nuts work beautifully with the lush strawberry and plum in the wine. Cheers!

Technical notes:

Total Cases:	782
Appellation:	100% Napa Valley
Component:	77.6% Zinfandel 22.4% Primitivo
Alcohol:	14.8%
Total Acidity:	.57
pH:	3.60
Residual Sugar (Brix):	Dry
Stainless steel fermented:	100% (pump-over)
French Oak:	80% (Nevers, Alliers & COF)
Hungarian Oak:	20%
Oak Aging:	16 Months
Bottled:	May 15, 2007

