



GOOSECROSS®

NAPA VALLEY

## Oak Knoll, Napa Valley Viognier Vintage 2008 – *our seventh flight*

Viognier is an ancient and exotic variety that isn't well known or widely available. The vine yields very little fruit making it a labor of love for a handful of producers around the world.

### Winemaker Notes

After gentle pressing, the juice was fermented slowly, at low temperatures, to retain the vibrant beauty of the fruit. Winemaker, Geoff Gorsuch commented, "With such a distinctive variety, I find it's best if I stay out of the way and go for a pure expression of varietal character."

- **Flavor profile:** Fresh peach, juicy pear, honeysuckle, nectarine, ripe melon, pineapple and grapefruit
- **2008 Vintage:** A rollercoaster of a vintage culminating in unusually low yields of beautifully-balanced fruit
- **Drink now and through:** 2012

### Food Suggestions

The fruit and spice of the Viognier lend it to pairings with a variety of cheeses as well as Asian flavors and, of course, sushi. For a more traditional pairing, we recommend **Butternut Squash Ravioli with Browned Sage Butter**, found in Colleen's recipe collection.

### Technical Notes

- Total Cases: 523
- Appellation: 100% Oak Knoll
- Component: 100% Viognier
- Alcohol: 14.6%
- Residual Sugar: Dry
- Harvest date: September 8, 2008
- Bottling date: December 15, 2008

