

Napa Valley
Limited production Wines



Producers of AEROS®
Collector Series Wines

Goosecross Chenin Blanc Napa Valley - Vintage 2006

We are pleased to present the third *flight* of this fresh and lively Napa Valley Chenin Blanc.

Chenin Blanc from the Napa Valley is increasingly rare, and when you find it, it's usually dry. Our Winemaker, Geoff Gorsuch, has found that leaving a little residual sugar in the wine accentuates "...the gorgeous, honeyed fruit and wildflowers that are the heart of Chenin Blanc. This is a variety that's capable of producing a graceful wine of ethereal beauty when we keep the yields down and harvest at just the right time."

Winemaker Notes

Geoff's goal is to capture the essence of the fruit from the two acres of beautiful old vines in the eastern hills of the valley. He crushes and presses very gently to avoid extracting any bitterness or astringency from the skins and seeds, and ferments the juice slowly, at low temperatures, to retain the exquisite fruity and floral flavors and an intriguing hint of honey. Seductively perfumed and fresh on the palate, there's no oak to mask the fragrant honeysuckle, sweet Asian pear, fresh green apple and hint of spice. A crisp, citrus finish offsets the soft, subtle sweetness.

Food Suggestions

The Chenin Blanc is Geoff's first choice for a Saturday picnic. It's delightful to sip on its own and the perfect partner for assorted cheeses and fruit on a warm day. For a beautiful complement, try the Chenin Blanc with "sweet" meats like duck or pork, and seal the match by using a little of the wine and some fruit in the sauce. For a lively contrast, the crisp, refreshing Chenin Blanc is an ideal counterpoint to the heat and spice of Szechwan chicken or hot curry. It's so versatile that it can take you from dinner all the way through dessert and it's a tantalizing match for Colleen's piquant Lemon Meringue Tartlets. What a perfect way to end a meal!

Technical Notes

Total Cases:	620
Appellation:	Napa Valley
Component:	100% Chenin Blanc
Alcohol:	11.4%
Total Acidity:	.77
pH:	3.2
Residual Sugar (brix):	3.01%
Stainless Fermented:	100%
Harvest Date:	September 13, 2006
Bottled:	December 8, 2006



(winery) 707.944.1986
(distribution sales) 707.224.6570
napavalleywineradio.com

Goosecross Cellars
1119 State Lane
Yountville, CA 94599
goosecross.com

800.276.9210 (wine orders)
707.944.9551 (facsimile)
sales@goosecross.com (email)