

Goosecross Cellars
Chenin Blanc - Vintage 2007
Napa Valley

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

"I have to say that I was surprised to find myself crushing the Chenin Blanc on August 24! It was an early harvest, but the conditions couldn't have been better and the quality was incredible. The clusters had so much intense pear and citrus character with the classic touch of honey and hay that tells you it's Chenin Blanc - this may be our best yet!"

Winemaker Notes

The 2007 growing season got off to an early start in the spring and the near-perfect conditions that prevailed over the months that followed kept the momentum going, resulting in one of the best harvests in memory. Low yields and gentle handling - hand harvesting, a light touch with the press and a slow, cold fermentation - are the key to showcasing the beauty of the old-vine fruit from the eastern hills of Napa Valley. Soft on the palate, it's loaded with honeyed pear, orange blossom, ripe melon and spice. The subtle sweetness is balanced by a crisp citrus finish.

Food Suggestions

As Proprietor Colleen Topper says, "The beauty of our Chenin Blanc is that it's delicious all by itself. It doesn't really need anything." But, on a warm summer day, there's no greater pleasure than savoring a selection of cheeses with a glass of Chenin Blanc - it's the ultimate picnic wine! The freshness of the Chenin Blanc is a welcome contrast to hot, spicy Thai or Indian cuisine. Geoff loves to pair it with Colleen's recipe for Pork Medallions with Grapefruit-Ginger Chutney. "The sweetness of the pork, grapefruit, honey and spice makes a great partner for the honeyed fruit and floral character of the wine." For recipes, visit wineryrecipes.com

Technical Notes

Total Cases:	602
Appellation:	Napa Valley
Component:	100% Chenin Blanc
Alcohol:	12.2%
Total Acidity:	.79
pH:	3.2
Residual Sugar (brix):	2.56%
Stainless Fermented:	100%
Harvest Date:	August 24, 2007
Bottled:	December 7, 2007

