

Goosecross Cellars
Sauvignon Blanc - Vintage 2007
Lake County

We are pleased to present this *ninth flight* of the crisp and refreshing Sauvignon Blanc.

"What a vintage this was! Such a mild summer, with just the right dose of heat around Labor Day to bring up the sugars. I wish every year could be like this..." enthuses Geoff Gorsuch, our Winemaker, about the 2007 harvest. The growing season got off to a jack-rabbit start leading to an early "crush" and was marked by nearly perfect growing conditions throughout. "The Sauvignon Blanc came in with really full flavors and beautiful balance - and it has this great pineapple kick that I really love..."

Winemaker Notes

Warm, sunny days and cool, foggy nights with no rain are the perfect ingredients for intense flavor development and ideal sugar-to-acid balance. Gentle pressing followed by a cold fermentation accentuates the lively citrus and hint of grassiness that are the heart of our Sauvignon Blanc. Fresh and crisp on the palate it's generous with bright Meyer lemon, honeyed pear and lemongrass with a lingering finish of fresh pineapple and pink grapefruit.

Food Suggestions

While it's the ultimate wine to serve with seafood, the bright acidity of our Sauvignon Blanc is cleansing and gives it great versatility at the table whether it's served with a simple salad or a rich preparation bathed in cream. For your next wine and cheese party you'll find it a lively companion for almost any style of cheese. Geoff loves to pair a glass of the Sauvignon Blanc with Colleen's recipe for Veal Piccata. "You might not think of serving a white with beef, but the citrus and herbs in the dish tie in beautifully with the freshness of the Sauvignon Blanc. It's great!" For recipes, visit wineryrecipes.com

Technical Notes

Total Cases:	999
Appellation:	Lake County
Component:	100% Sauvignon Blanc
Alcohol:	13.0%
Total Acidity:	.55
pH:	3.35
Residual Sugar (Brix):	Dry
Stainless Fermented:	100%
Harvest Date:	August 30 & September 9, 2007
Bottled:	December 7, 2007

