

**Goosecross Cellars**  
**Viognier - Vintage 2007**  
**Napa Valley**

We are pleased to present the *sixth flight* of the fragrant and luscious Viognier.

"You know, with Viognier, it's always a labor of love..." remarks winemaker Geoff Gorsuch about the notoriously capricious, low-yielding variety. "...but a year like 2007 almost makes it easy. Such mild conditions for months on end... It was some of the best-looking Viognier fruit I've ever seen, and the aromatics are incredible. What a year!"

**Winemaker Notes**

The harvest of 2007 got off to an early start and our four acres of Viognier in the breezy Oak Knoll District ripened a few weeks early – on September 5. Timing the harvest just right, gentle, attentive handling and a slow, cool fermentation are the keys to capturing the haunting Viognier perfume. Mouth-filling flavors of honeyed peach, ripe mango, and crisp citrus are interwoven with honeysuckle, fresh pineapple and a tantalizing hint of Chinese five-spice. The Viognier is such a great alternative to Chardonnay when you want a substantial dry white – and maybe something a little more exotic.

**Food Suggestions**

Of course, the luscious tropical fruit and enticing floral character is wonderful all by itself, but the Viognier is surprisingly versatile at the table. It's a natural for dishes with an Asian accent and a staff favorite on sushi night. With a light chill, the Viognier is the perfect picnic wine with crisp acidity that pairs well with a wide variety of cheeses. Geoff loves to pair Colleen's recipe for Pork Tenderloin with Rosemary Spice Applesauce with a glass of Viognier. "The sweetness of the pork with the apples and all those spices really brings out the honey and spice in the wine. Give it a try!" For recipes, visit [wineryrecipes.com](http://wineryrecipes.com)

**Technical Notes**

Total Cases:	638
Appellation:	Oak Knoll District, Napa Valley
Component:	100% Viognier
ALC.:	14.1%
Total Acidity:	.58
pH:	3.34
Residual Sugar (Brix):	Dry
Stainless fermented:	100%
Harvest Date:	September 5, 2007
Bottled:	December 7, 2007

