



## Goosecross Napa Valley Viognier Vintage 2006

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

“The Viognier is always capricious and this year was no exception...” observes Geoff Gorsuch, our Winemaker. “The yields were really low, but it’s abundantly aromatic and the flavors are so full and tropical—it’s a beautiful wine. I wish we had more of it.” Notoriously shy-bearing and difficult to cultivate, the crop was small by even Viognier standards due to a little rain at flowering and a heat wave in July.

Why pursue such a troublesome variety? For Geoff, it’s the challenge of capturing the remarkably enticing, exotic aromatics. “Sure, it’s challenging, but when it goes right, a wine of captivating beauty is the result. There’s no other variety with such a haunting perfume.”

### Winemaker Notes

Exceptionally mild conditions followed the July heat wave, allowing for the all-important hang-time we need to develop rich flavor intensity. Gentle handling and a slow, cool fermentation is essential to conserve the enticing aromas of orange blossom, white peach, green apple and spice. Full, luscious layers of ripe melon, honeyed pear and tropical fruit intermingle with fresh citrus to refresh the palate.

### Food Suggestions

Geoff loves the vibrant fruitiness of our Viognier with “sweet” meats like shellfish, pork and duck. The fresh, tropical flavors offset spicy Asian and Indian dishes for a lively contrast. The exotic flavors in Colleen’s recipe for Grilled Mahi Mahi with Pear-Ginger Salsa meld beautifully with the citrus and spice in the Viognier. Cheers!

### Technical Notes

Total Cases:	601
Appellation:	Oak Knoll District of Napa Valley
Component:	100% Viognier
ALC.:	14.4%
Total Acidity:	.58
pH:	3.3
Residual Sugar (Brix):	Dry
Stainless fermented:	100%
Harvest Date:	October 4, 2006
Bottled:	December 8, 2006

