

Goosecross Cellars Vintage 1997 Sauvignon Blanc

Winemaker Notes

Back by popular demand, this bright and crisp varietal presents soft notes of pineapple, grapefruit, and cinnamon apple spice. The citrus tones finish with a hint of smooth vanilla cream and subtle toasted oak. This wine is a delight to sip or serve with your favorite entrée.

Food Suggestions

Our winemaker and the Goosecross hospitality staff, highly suggest pairing this wine with lobster dishes and other shell fish, spicy Thai and Cajun foods, summer BBQ, wild green salads, hard-sharp cheeses, fresh fruit salads, and creme brulee for dessert.

Technical Notes

Release Date:	June 1998
Total Cases:	660
Grape Appellations:	Paso Robles 70% Napa 30%
Component:	100% Sauvignon Blanc
Alcohol:	13.8%
Total Acidity:	0.65
pH:	3.33
Residual Sugar (Brix):	.02
Barrel Fermented:	30% (of total wine)
French Oak:	100% (Nevers, Alliers & COF)
Oak Aging:	4 Months
Harvest Date(s):	August 1997
Bottled:	March 1998