

Goosecross Cellars Vintage 1998 Sauvignon Blanc

Winemaker Notes

The best way to describe this wine is “sensuously soft.” With a hint of rose petal aromas, this vintage presents soft notes of pineapple with hints of grapefruit, pear, nutmeg spice and soft tropical fruits. The citrus tones finish with a hint of Muscat, smooth vanilla cream and subtle toasted oak. This wine is very delicate and elegant and will be 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, wild green salads, almost any cheese, fresh fruit salads, and crème brûlée for dessert.

Technical Notes

Release Date:	August 1999
Total Cases:	802
Grape Appellations:	Napa 100%
Alcohol:	12%
Total Acidity:	.69
pH:	3.32
Residual Sugar (Brix):	Dry
French Oak:	100% (Nevers, Alliers & COF)
Oak Aging:	4 Months
Harvest Date(s):	September 1998
Bottled:	June 1999