

Goosecross Napa Valley Cabernet Sauvignon Vintage 2005

We are proud to present this "*eighth flight*" of our limited-production Napa Valley Cabernet Sauvignon.

“What a great year to debut our estate vineyard! Great looking fruit just packed with flavor...” recalls Geoff Gorsuch, our Winemaker, of our first estate harvest since replanting in 2003. The 2005 vintage presented almost textbook conditions with warm, sunny days and cool, foggy nights throughout the growing season. The new vineyard is planted to 3 different clones of Cabernet Sauvignon, 2 clones each of Merlot and Cabernet Franc, plus a bit of Petit Verdot. “...If this first vintage is any indicator, we’ve got a pretty darned nice vineyard on our hands.”

Winemaker Notes

For the Napa Valley Cabernet, Geoff is looking for fruit-forward, mouth-filling flavor and round, supple tannins. “I really like the way this wine came into balance. The Cabernet from the young vines on our estate gave us lots of bright, vibrant fruit character and then I blended in some Cab from our Howell Mountain vineyard for added depth and complexity.” Geoff guided the wine through a warm fermentation to bring out the rich boysenberry, black cherry, blueberry and dark chocolate. Layers of ripe plum, sweet strawberry, vanilla spice and toasty oak linger on the palate, finishing with round, polished tannins.

Food Suggestions:

A substantial wine calls for substantial food and, as always, our Cabernet is the perfect partner for grilled steak or roast rack of lamb. It’s wonderful with slow-cooked dishes like osso-buco or a savory beef stew. Geoff’s favorite comfort food is Colleen’s recipe for Short Ribs with Coffee Cocoa Sauce. “The coffee and cocoa in the sauce add a subtle richness and with a glass of the Cab, it just feels like home.” Cheers!

Technical Notes

Total Cases:	914
Appellation:	100% Napa Valley (87% Goosecross Estate)
Component:	100% Cabernet Sauvignon
Alcohol:	14.2
Total Acidity:	.56
pH:	3.62
French Oak:	90% (Nevers, Alliers & COF) 10% American Oak
Oak Aging:	16 Months
Bottling date:	May 15, 2007

