

Goosecross Cellars - Estate Chardonnay Carneros AVA, Napa Valley - Vintage 2006

“I’ll tell you—sometimes timing is everything. So much Chardonnay was lost on the north coast because of rain damage in 2006, but Mother Nature gave us a break and, even though ours was a little late to ripen, it was ready to come in just in time...” recalls our Winemaker, Geoff Gorsuch of the 2006 harvest. “We had great hang-time and the beautiful, ripe pear and tropical character really comes through.”

Winemaker Notes

Geoff farms our Chardonnay in the breezy Carneros District where the cooling bay fog added to the effect of the long ripening season yielding small, intensely flavored clusters. Following harvest the first week of October, he fermented half the juice in oak for roundness and richness and the other half in stainless steel for vibrant fruit character. He brought the two together to create a fresh style of great complexity and vitality. A bright perfume of green apple, sweet vanilla, pineapple and spice anticipates lively flavors of Asian pear, Meyer lemon and toasty oak. The creamy, lingering finish is the mark of several months of aging sur lies.

Food Suggestions

The crisp acidity makes our Chardonnay very versatile at the table. Geoff loves it with Colleen’s recipe for Salmon Cakes with Lemon Herb Aioli. “Salmon is a classic with Chardonnay and Colleen’s aioli sauce has just the right amount of lemon to bring out the citrus notes in the wine. It’s a great combination!” Enjoy the Chardonnay with everything from sautéed shellfish to roast pork loin or pasta with cream sauce. It’s an easy-going partner for a wide variety of cheeses. The tasting room staff loves it with Gruyere or a bit of Brie at the end of the day. Cheers!

Technical Notes

Total Cases:	1630
Grape Appellation:	100% Carneros, Napa Valley
Component:	100% Chardonnay
Alcohol:	14.2%
Total Acidity:	.6
pH:	3.48
Residual Sugar (Brix):	Dry
Barrel Fermented:	50%
French Oak:	90% (Nevers, Alliers & COF)
American Oak:	10%
Oak Aging:	8 Months
Harvest Date(s):	October 4, 2006
Bottled:	June, 2007

