



GOSECROSS®

NAPA VALLEY

Napa Valley Merlot

Vintage 2007 – *our eighth flight*

Grapes were blended from two vineyards to achieve this style: Over 60% is from our Yountville estate, which contributes rich, ripe berry flavors. The remainder is from the Carneros AVA, which contributes a leaner, earthier component. The result is a very food friendly wine.

Winemaker Notes

“What a growing season!” recalls Winemaker Geoff Gorsuch of the 2007 vintage. “The consistently mild temperatures gave us beautifully-balanced fruit and plenty of hangtime for optimum flavor maturity. You couldn’t ask for better conditions...”

- **Flavor profile: Ripe cherry, strawberry, turned earth, mocha, a hint of smoke and toasty oak**
- **2007 Vintage: Textbook growing season yielding small, flavorful berries and outstanding balance**
- **Drink now and through: 2014**

Food Suggestions

Enjoy our Merlot with everything from roast duck and other game birds to prime rib. It pairs well with nuts and medium-hard to hard cheeses like Comté or Aged Gouda. From Colleen’s recipe collection we recommend **Spring Lamb with Honey-Thyme Root Vegetables**.

Technical Notes

- Total Cases: 646
- Appellation: 100% Napa Valley
- Component: 100% Merlot
- Alcohol: 14.2%
- Stainless Fermented: 100%
- French Oak: 100%
- Oak Aging: 16 months
- Harvest date: September 4, 2007
- Bottling date: May 20, 2009



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