



GOOSECROSS®

NAPA VALLEY

**Napa Valley Estate Chardonnay**  
**Vintage 2008 – our 23<sup>rd</sup> flight**

"We'll have to enjoy the 2008 while it lasts..." remarks Goosecross winemaker Geoff Gorsuch. A series of weather-related challenges trimmed our Chardonnay yields by about 25%. "For all the drama during the growing season, the harvest weather was just about ideal and the Chardonnay's showing beautiful balance, bright, lively flavors and a smooth, creamy texture."

**Winemaker Notes**

Geoff cold fermented half of the wine, and barrel fermented and aged the other half, sur lie, to create our signature style, food-friendly Chardonnay.

- **Flavor profile: Crisp and clean on the palate with green apple, ripe pear, fresh citrus, toasty oak and vanilla.**
- **2008 Vintage: A roller-coaster of a growing season yielding low quantities of high quality fruit**
- **Drink now and through: 2013**

**Food Suggestions**

Our crisp, versatile Chardonnay is a delicious partner for everything from sauteed shellfish or salmon, to roast pork, to cream-based pasta dishes. It pairs well with a wide variety of cheeses such as Brie or Comté. Try it with Colleen's recipe for **Chicken with Meyer Lemon, Fennel & Olives with Gremolata**.

**Technical Notes**

- Total Cases: 1191
- Appellation: 100% Carneros
- Component: 100% Chardonnay
- Alcohol: 14.2%
- Barrel Fermented: 50%
- French Oak 95%
- American Oak 5%
- Oak Aging: 8 months
- Harvest date: September 24, 2008
- Bottling date: June 16, 2009

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