



Napa Valley Chenin Blanc **Vintage 2009 – *our sixth flight***

Globally, there's a lot of so-so, pleasant enough Chenin Blanc out there. But, you know you have the real deal when an unmistakable honeyed aroma and flavor comes through whether the wine is sweet or dry. And - when you can't wait for that next sip!

Winemaker Notes

The old vines in the eastern hills of Napa Valley produced low yields of small grapes so packed with honeyed fruit and floral character that Geoff allowed the fermentation to go dry for this exceptional vintage.

- **Flavor profile: Fresh and fruity with juicy pear, honeyed melon, green apple and honeysuckle with a lively citrus finish.**
- **2009 Vintage: Textbook conditions until a mid-October storm. The most common themes: Good flavor maturity at low sugars.**
- **Drink now and through: 2012**

Food Suggestions

The fresh, lively flavors are perfect with lighter fare – sea food, salads, poultry or pork. It's a refreshing contrast to the heat of spicy Thai and Indian cuisine. For delicious pairings, such as Pork Medallions with Grapefruit-Ginger Chutney, go to Colleen's recipe database at goosecross.com

Technical Notes

- Total Cases: 577
- Appellation: 100% Napa Valley
- Component: 100% Chenin Blanc
- Alcohol: 13.7%
- Residual Sugar: Dry
- Stainless Fermented: 100%
- Harvest date: September 5, 2009
- Bottling date: April 6, 2010



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