



GOOSECROSS®

NAPA VALLEY

Oak Knoll, Napa Valley Viognier
Vintage 2009 – our eighth flight

In 1985 there were only 80 acres of Viognier planted in the entire world, which explains why Viognier isn't well known. But, there's been a quiet explosion of planting, worldwide, thanks to the remarkable aromatics and luscious flavors. Jancis Robinson has called it the "hedonist's white grape variety".

Winemaker Notes

"Viognier presents a rare combination of perfume and power..." comments winemaker Geoff Gorsuch. "The grapes have to be good and ripe before the heady stone fruit and floral aromas develop, so the wine has good heft." No oak influence and a slow, cool fermentation means pure fruit expression.

- **Flavor profile: Fresh peach and apricot, honeysuckle, citrus and pineapple with a hint of spice**
- **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 fruity and floral flavors make it an excellent partner for sweet proteins like pork and shellfish, especially when they have an Asian accent. It pairs beautifully with fruity preparations like this recipe for **Grilled Mahi-Mahi with Pear-Ginger Salsa** from Colleen's recipe collection.

Technical Notes

- Total Cases: 512
- Appellation: 100% Oak Knoll
- Component: 100% Viognier
- Alcohol: 14.4%
- Residual Sugar: Dry
- Harvest date: September 9, 2009
- Bottling date: April 6, 2010



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