



GOSECROSS®

NAPA VALLEY

Lake County Sauvignon Blanc
Vintage 2010 – our 12th flight

Our 2010 Lake County Sauvignon Blanc had the advantage of a long hang-time to fully developed its rich citrusy flavors due to its late harvest. Typically characterized by a fragrant aroma and refreshing acidity, this vintage is classic.

Winemaker Notes

Our winemaker times his harvest for maximum flavor maturity at low brix (sugar) to make the wine light on the palate, packed with flavor and pale straw in color with aromas of lime, pineapple and lemongrass. Zesty and fresh, there's no oak to mask the vibrant fruit.

- **Flavor profile: Crisp, clean and bright with fresh grapefruit and green apple flavors that finish dry with a touch of white peach and flint.**
- **2010 Vintage:** Vintages such as 2010 demonstrate how winemakers and vineyard managers can help “create their own luck” through attentive, diligent vineyard management. Cool weather had winemakers concerned that the grapes would not ripen before the rainy season, but overall the grapes show good flavor development and intensity.
- **Drink now and through 2013**

Food Suggestions

Sauvignon Blanc is excellent with any sort of seafood. You can pair this wine with shellfish, oysters, chicken, cream-based dishes, and a variety of cheeses. Try it with Colleen’s recipe for **Grilled Salmon Vera Cruz**.

Technical Notes

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| • Total Cases: | 550 |
| • Appellation: | 100% Lake County |
| • Component: | 100% Sauvignon Blanc |
| • Alcohol: | 13.1% |
| • Total Acidity: | .64 |
| • pH: | 3.24 |
| • Harvest date: | October 9, 2010 |
| • Bottling date: | May 5, 2011 |

