2019 GOOSECROSS CABERNET SAUVIGNON





WINEMAKER: REGION: VARIETALS: MATURATION: ANALYSIS: Bill Nancarrow Napa Valley, California Cabernet Sauvignon (94%), Merlot (6%) 26 months in French oak 14.5% alc/vol 1 TA: 5.7 g/L 1 pH: 3.78

VINTAGE: The beginning of the 2019 growing season was defined by copious rainfall and late soil moisture. The long, warm summer saw very few extreme heat events, with foggy mornings setting the stage for vibrant and expressive wines. The long, relatively mild finish to the season, not without its moments of unpredictability, helped to preserve freshness and finesse in the fruit with abundant hang time teasing out great color, structure and soft tannins. Volume is looking to be about average to a little less than average. All in all, exceptional fruit with bright acidity and ample texture promises an amazing vintage.

WINEMAKING: The 2019 growing season in Napa Valley is regarded as a classic. The red wines from this year have great intensity and complexity of flavors, with balanced tannin and structure. Sourcing the fruit from the Oakville, Yountville, and Atlas Peak AVA's showcases all of the great attributes of Cabernet Sauvignon from Napa Valley. All components of this wine were picked, fermented and aged separately allowing each unique lot to express itself, then blended together to create this harmonious wine.

TASTING NOTES: The nose displays aromas of blackberry, fresh cut violets, cedar, and vanilla bean. On the palate, rich flavors are highlighted with sweet red currants, cherry cola, blueberry, and peppercorns. This wine teases all the senses with its rich and full-bodied flavors that bounce around in perfect harmony. The acid is balanced throughout with fine tannin that ties the entire wine and its complexity together on the finish.

ABOUT GOOSECROSS: Goosecross was founded in 1985 by the Gorsuch Family in Yountville, in the heart of Napa Valley. The winery is now owned by Christi and Dave Ficeli. Goosecross is known for producing high-quality wines and providing excellent customer experiences to visitors of their modern tasting room overlooking their vineyards. They stay focused on the basics – sustainable farming, attention, care, and diligence in the cellar, and creating a warm and inviting atmosphere.







