

2020 GOSECROSS NAPA VALLEY CHARDONNAY



GOSECROSS



WINEMAKER: Bill Nancarrow
REGION: Napa Valley, California
VARIETALS: Chardonnay
MATURATION: Stainless steel and French oak (40% new)
ANALYSIS: 13.9% alc/vol | TA: 0.60 g/L | pH: 3.59

VINTAGE: 2020 was a dry and relatively mild growing season. Starting off with a warm, dry winter, the end of March is when the rain and cold weather arrived. The summer months brought very cool mornings and very warm days, typical of Napa Valley. Whilst this was a very unusual and low-yielding vintage, only select lots were used to make the wines in 2020 to keep quality high and production low.

WINEMAKING: 40% of the wine was barrel fermented and aged in new French oak barrels and then allowed to go through partial malolactic fermentation to create texture and roundness in the wine. The balance was fermented in stainless steel vessels to capture the rich fruit aromas and flavors. Blending, fining and filtration took place just prior to bottling.

TASTING NOTES: The bouquet of the 2020 vintage of Chardonnay is teeming with vibrant, creamy notes of lemon curd and green apple. On the palate, vibrant flavors of white peach, Asian Pear, Meyer lemon, and hazelnut can be found throughout. This wine finishes beautifully with a touch of toast from the oak aging.

ABOUT GOSECROSS: 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.

