

2022 GOOSECROSS SAUVIGNON BLANC



GOOSECROSS



WINEMAKER: Bill Nancarrow
REGION: Napa County, California
VARIETALS: 100% Sauvignon Blanc
MATURATION: Stainless Steel
ANALYSIS: 14.2% alc/vol | TA: .63 g/L | pH: 3.38

VINTAGE: Harvest began in early August thanks to a smooth, dry summer with warm days and cool nights with a first pass; a second Sauvignon Blanc harvest took place in early September. This wine will show balanced acidity and freshness with remarkable flavors and textures.

WINEMAKING: The Yountville AVA is a favorite location from which to produce Sauvignon Blanc due to the complex flavors and freshness derived from the unique valley floor soils and exposure. The fruit was harvested in the cool of night, then immediately whole-cluster pressed, and resulting juice fermented in stainless steel vessels to highlight the pure fruit characters.

TASTING NOTES: The nose on this wine features kaffir lime leaf and citrus blossom aromas. On the palate, fresh apricot, and stone fruit tangle with layers of lime zest, honeydew melon, and lemongrass providing nice structure and acidity. A long, lingering finish expresses a hint of minerality giving the wine complexity and a bold freshness.

ABOUT GOOSECROSS: Goosecross was founded in 1985 by the Gorsuch Family in Yountville, in the heart of Napa Valley, surrounded by illustrious neighbors. 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.

