

2021 GOOSECROSS

NAPA VALLEY CHARDONNAY



GOOSECROSS



WINEMAKER: Bill Nancarrow
REGION: Napa Valley, California
VARIETALS: Chardonnay
MATURATION: Stainless steel and French oak (40% new)
ANALYSIS: 13.8% alc/vol

VINTAGE: The 2021 vintage will be remembered for low yields with intensely flavored, small berries and a smooth, uneventful harvest season. Dry conditions in Napa Valley resulted in a more natural load on the vines, requiring less pruning and dropping of fruit. The resulting grapes were packed full of flavor and the smaller yields per vine and smaller berry size will deliver another amazing vintage from Napa Valley.

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: A bright bouquet swirls with lemon zest, key lime and limestone. On the palate, luscious stone fruits mingle with pie crust, crisp apples, lemon curd and creamy meringue with an undertone of toasted almonds and silky tannins, finishing long. Finely tuned in its structure, this wine is perfumed and complex throughout.

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.

