

Ultra Premium
Limited production Wines



Producers of AEROS®
Collector Series Wines

Goosecross Chenin Blanc Lake County - Vintage 2004

We are pleased to present the *first flight* of this delicious Lake County Chenin Blanc. A *new varietal* from Goosecross and *our first semi-sweet wine!*

Chenin blanc is arguably the most versatile of all wine grape varieties. Crisp, dry table wines, off-dry and semi-sweet table wines, light sparkling wines, nectar-like dessert wines, and even brandy are all produced in various areas of the wine world, all of Chenin Blanc. The Chenin Blanc grape is best known for its use in the Loire Valley of France where it is used to make Vouvray.

Winemaker Notes

This Estate Chenin Blanc offers lovely aromas of apple cinnamon, grapefruit, pear, and maple notes woven together. Complex flavors swirl with honeydew melon, pear, green grapes, and a hint of ginger and clove.

Food Suggestions

Though often underestimated, Chenin Blanc can be a sublime selection for a meal. Off-dry styles of Chenin Blanc match well with recipes that are either piquant or slightly sweet. Our winemaker recommends serving this wine with chicken, seafood, and fish. Also excellent when served with light rice dishes, salads, ham, and spicy foods. It can age for 2-5 years.

Technical Notes

Total Cases:	527
Appellation:	Lake County
Component:	100% Chenin Blanc
Alcohol:	12.3%
Total Acidity:	.62
pH:	3.3
Residual Sugar:	4%
Stainless Fermented:	100%
Harvest Date:	September 6, 2004
Bottled:	November 16, 2004



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