

Ultra Premium
Limited production Wines



Producers of AEROS®
Collector Series Wines

Goosecross Cellars Napa Valley - Vintage 2004 Twentieth Anniversary - Sparkling Rosé

Goosecross Cellars was founded in 1985 and few short months later, our Winemaker, Geoff Gorsuch was married on the property. We are blessed to be *celebrating two important twentieth anniversaries!*

We are pleased to present our first *Sparkling Rosé table wine* from Goosecross! Celebrating 20 years of winemaking excellence, our first Rosé proudly displays a distinctive new label design. Besides 20 years of delivering quality in limited production, Goosecross also offers both variety and consistency in our wines. Join us in celebration of a Napa Valley family tradition of winemaking achievement.

Winemaker Notes

Our Sparkling Rosé is made from 79% Chardonnay from the Carneros region and 21% Zinfandel from State Lane, here in Yountville. The wine was very briefly barrel aged for a touch of richness, then carefully blended to reach the right balance of luscious fruit and elegant structure. Geoff describes it as "*sparkling table wine*", recognizing its vinous, more full-bodied character than you'll find in some sparkling wines.

Misty red in color, our Rosé is youthful and bright on the palate, nicely developed, with jazzy texture and plush beads of bubbles. A fresh strawberry bouquet, along with cherry, banana, guava, and honeysuckle delight the nose while subtle accents of lively strawberry, ruby grapefruit, cranberry, nutmeg and spice linger on the finish. Dry and fragrant with vibrant acidity.

Food Suggestions

Sparkling wine, and this Rosé in particular, offers versatility in matching with food thanks to low tannins and crisp acidity. It's wonderfully refreshing with rich foods sauced with butter or cream. The bright strawberry joins beautifully with sweet meats like ham and duck. We suggest pairing this Rosé with appetizers, quiche, pasta, pizza, fish, and cheese. A perfect match with honey ham, turkey breast and cold, composed salads. It is a fine complement for seafood cocktail, light pasta, fish soups, and rice dishes. While it's delicious all by itself, our staff has discovered an addictive combination: our Sparkling Rosé with chocolate! This delightful sparkling table wine can be enjoyed anywhere from 2 to 4 years. Serve well chilled at 42°.

Technical Notes

Total Cases:	840
Appellations:	Carneros Chardonnay Yountville Zinfandel
Component:	79% Chardonnay 21% Zinfandel
Alcohol:	14.8%
Total Acidity:	.61
pH:	3.56
French Oak:	80%
American Oak:	10%
Hungarian Oak:	10%
Oak Aging:	6 Months (Chardonnay)
Harvest Date(s):	September 2004
Bottled:	August 2005



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