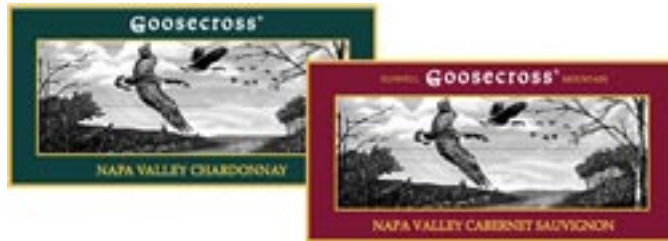


Ultra Premium
Limited production Wines



Producers of AEROS®
Collector Series Wines

Goosecross Estate Chardonnay Napa Valley - Vintage 2000

To utilize the best balance of sugar and pH at the Estate, the grapes were picked at sugar levels similar to vintages 1992 through 1999 in order to maintain ideal consistency between vintage years. *As in the past, Goosecross chose not to use pesticides in our farming practices.*

Winemaker Notes

Intense fully ripe fruit character of grapefruit, banana, green apple, pear, lemon and vanilla toasted almond oak make this Chardonnay an easy wine to sip or serve with any meal. Fresh and crisp with a lingering finish. This wine will continue to be at its best several years from its vintage date. Goosecross is not just another Chardonnay. If you like this wine, try our Sauvignon Blanc.

Food Suggestions

Our winemaker highly suggests pairing this wine with grilled salmon, an array of pastas prepared with virgin olive oil or Alfredo, duck, chicken, turkey and various grilled seafood dishes such as swordfish or thresher shark with cantaloupe & honeydew salsa, Dungeness crab, ragout of seafood and salmon.

Technical Notes

Total Cases:	3653 (750ml bottles – 12 Pak cases) 56 (1.5L bottles – 6 Pak cases)
Grape Appellations:	
Yountville:	55%
Napa Carneros:	45%
Component:	100% Napa Valley Chardonnay
Alcohol:	13.8%
Total Acidity:	.54
pH:	3.46
Residual Sugar (Brix):	Dry
Barrel Fermented:	40%
French Oak:	80% (Nevers, Alliers & COF)
American Oak:	20%
Oak Aging:	7 Months
Harvest Date(s):	August 30, 31 and September 17, 18, 2000
Bottled:	June 9, 2001



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