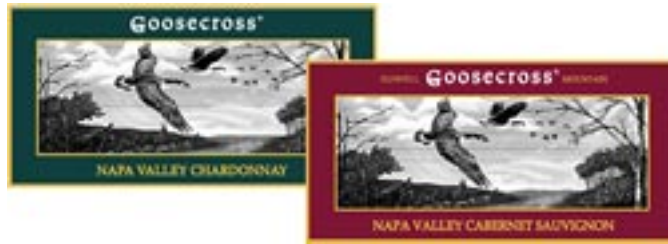


*Ultra Premium  
Limited production Wines*



*Producers of AEROS®  
Collector Series Wines*

## **Goosecross Cellars California Sauvignon Blanc Vintage 2000**

### **Winemaker Notes**

Bright and crisp, this varietal presents fresh notes of apple, pear, pineapple, peach, grapefruit and apple spice. Graceful citrus and floral tones finish with a hint of smooth vanilla cream and subtle toasted oak. A delight to sip and serve with your favorite entrée.

### **Food Suggestions**

Our winemaker and the Goosecross hospitality staff suggest pairing this wine with Sushi, lobster dishes and other shell fish such as scallops, shrimp, oysters, clams and mussels. This wine is excellent with spicy Thai and Cajun foods, baked Cod, white fish with Moroccan spices, pasta Tutte Mare, grilled shrimp, seafood chowders, crab cakes, wild green salads, almost any cheese and fresh fruit salads.

### **Technical Notes**

Total Cases:	1260
Component:	100% Sauvignon Blanc
Alcohol:	12.8%
Total Acidity:	.54
pH:	3.3
Residual Sugar (Brix):	Dry
Stainless Fermented:	100%
French Oak:	100% (Nevers, Alliers & COF)
Oak Aging:	4 Months
Harvest Date(s):	September 10, 2000
Bottled:	March 2001



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