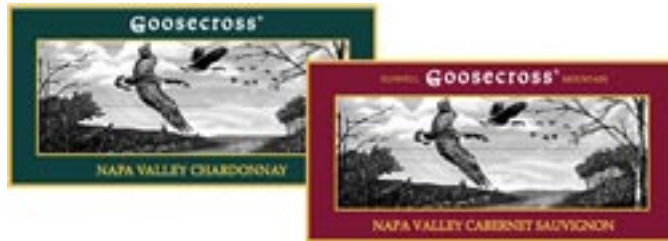


*Ultra Premium
Limited production Wines*



*Producers of AEROS®
Collector Series Wines*

Goosecross Cellars Central Coast - French Camp Vineyards Sauvignon Blanc -Vintage 2001

Winemaker Notes

Bright and crisp, this varietal presents fresh notes of pear, pineapple, grapefruit and apple spice. Graceful lemon citrus and floral tones finish with a lingering hint of smooth vanilla and 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:	1268
Component:	100% Sauvignon Blanc
Alcohol:	13.2%
Total Acidity:	.56
pH:	3.35
Residual Sugar (Brix):	Dry
Stainless Fermented:	100%
French Oak:	100% (Nevers, Alliers & COF)
Oak Aging:	4 Months
Harvest Date(s):	September, 2001
Bottled:	March 2002



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