

Napa Valley
Hand Crafted Wines



Producers of AEROS®
Artisan Series Wines

Goosecross Cellars Central Coast French Camp Vineyards Sauvignon Blanc -Vintage 2002

Winemaker Notes

Bright and crisp, this varietal presents fresh notes of cantaloupe, honeysuckle, grapefruit and bright green apple. A lingering graceful finish with peach, pear, lemon citrus and floral tones. Perfect for a hot summer day and fresh seafood!

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, swordfish with melon salsa, creamy pasta dishes, grilled shrimp, seafood chowders, crab cakes, mixed green salads, almost any cheese and fresh fruit salads.

Technical Notes

Total Cases:	1244
Component:	100% Sauvignon Blanc
Alcohol:	13%
Total Acidity:	.56
pH:	3.39
Residual Sugar (Brix):	Dry
Stainless Fermented:	100%
French Oak:	100% (Nevers, Alliers & COF)
Oak Aging:	4 Months
Harvest Date(s):	September, 2002
Bottled:	April, 2002



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