



Goosecross Cellars
ÆROS® Vintage 2002
Napa Valley Cabernet Sauvignon

The year of 2002 will long be remembered as a year nature provided us with much balance and beauty. A spectacularly beautiful, warm spring set the yield for a light crop of outstanding quality. The grapes were able to hang on the vine longer than usual which allowed more complex flavors to develop. This unique vintage produced fruit of incredible color, depth and concentration with intense tannin structure.

ÆROS Vintage 2002 is the fourth Cabernet ever produced by Goosecross Cellars under the ÆROS label (*pronounced* EROS). The goals of Winemaker Geoff Gorsuch were simple; to produce a rich, flavorful, elegant, “hand-crafted” wine of exceptional quality. To meet this goal, the grapes for this unique vintage were harvested from two very different, very distinct growing districts of Napa Valley. These districts include the prestigious and highly prized “Mountain” fruit of the Howell Mountain appellation and softer, robustly flavored Cabernet and Merlot grapes from the “Valley Floor” of Napa Valley.

Winemaker Notes

This Cabernet exhibits firm structure and is exceptionally well balanced. Luscious black cherries, plum, cassis, and wild mountain blackberries characterize this wine's inviting aromas. The flavors of strawberry, licorice, cinnamon, and chocolate are like velvet on the palate. The long lasting finish has a touch of cayenne pepper with smoky, dusty tannins. This Cabernet is truly seductive.

Advanced winemaking techniques included hand-sorting and gentle handling of the grapes in our *Delta* crusher/destemmer. Soft and gradual pressure during crush in our *Franz Scharfenberger* bladder press helped to maximize the fruit flavors and extract gentle tannins from the small and highly concentrated grapes. Extended maceration helped make this unique Cabernet stand out in the crowd.

Food Suggestions

ÆROS Vintage 2002 is a rare collector's wine. Our winemaker, Geoff Gorsuch, highly suggests pairing this elegant Cabernet with fillet of beef and black peppercorns, prime rib, roast leg of lamb with rosemary, beef wellington, or beef bourguignon. Try this as an enhancement for chocolate torte, chocolate mousse, chocolate raspberry cake or chocolate soufflé cake.

Technical Notes

Total Cases:	227 cases (750ml) 18 bottles (1.5L) 10 bottles (3L)
Appellations:	Napa Valley & Howell Mountain
Component:	40% Cabernet Sauvignon (Howell Mountain) 40% Cabernet Sauvignon (Napa Valley) 20% Merlot (Napa Valley)
Alcohol:	14.6%
Total Acidity:	.61
pH:	3.75
Residual Sugar:	<.1% (Dry)
Stainless Fermented:	100% (pump-over)
French Oak:	100% (Nevers, Alliers & COF) 60% new oak, medium toast
Oak Aging:	16 Months
Harvest Date(s):	October, 2002
Bottled:	February 10, 2004



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