

Ultra Premium
Limited production Wines



Producers of AEROS®
Collector Series Wines

Goosecross Cellars Napa Valley Merlot Vintage 2003

“This vintage really shows what good hang-time can do. The summer was so mild that we thought the grapes would never be ready, but look at the intensity in this wine--really deep color and full, luscious flavors--there’s just no substitute for time when it comes to bringing in a flavor-packed harvest,” remarks Geoff Gorsuch, our winemaker, recalling the 2003 harvest as one that started late after a long, cool summer.

Winemaker Notes

As always our Merlot is fruit forward and lush on the palate. The vineyard is a little south of the winery on the east side of the valley where the afternoon sun brings out aromas of ripe cherry and raspberry. Elegant and richly textured with flavors of juicy blackberry, vanilla and clove, the wine finishes with subtle, toasty oak and soft, supple tannins.

Food Suggestions

Geoff loves the lusciousness of the Merlot with lamb--try it with roast leg of lamb with lots of garlic and rosemary. The rich Merlot fruit is also a wonderful partner for the sweetness of roast duck or pork. A little of the Merlot in your sauce will seal the match. It’s wonderful with long-cooked dishes like short ribs, or a tasting room staff favorite -- “Coq au Vin,” with the Merlot as the “vin!” Bon appetit!

Technical Notes

Produced & bottled by Goosecross Cellars

Total Cases:	644
Appellation:	100% Napa Valley
Component:	100% Merlot
Alcohol:	13.6
Total Acidity:	.49
pH:	3.64
Residual sugar (Brix):	Dry
Stainless Fermented:	100%
French Oak:	100% (Nevers, Alliers & COF)
Oak Aging:	12 Months
Harvest Date(s):	October 14 & 19
Bottled:	June 16, 2005



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