

Ultra Premium  
Limited production Wines



Producers of AEROS®  
Collector Series Wines

## Goosecross Cellars Carneros Appellation – Napa Valley Pinot Noir, Vintage 2003

Our first Goosecross Pinot Noir embodies complexity and delicacy at the same time, revealing elaborate flavors that are simply ravishing.

Pinot Noir is one of the oldest grape varieties to be cultivated for the purpose of making wine. Difficulties plague Pinot Noir at every step, from propagation to even its bottle-aging characteristics. Nearly every affliction known to affect vines is common among Pinot Noir vineyards. Although quite tolerant of cold climates, it is particularly susceptible to Spring frosts, because it is one of the earliest-leaving varieties. Even the sharpshooter leafhopper finds Pinot Noir a perfect host. If that's not enough, Pinot Noir is also one of the more difficult wines to ferment.

### Winemaker Notes

The hue has a brilliant ruby-garnet color. The nose offers floral notes and effusive aromas of crushed berries (raspberry, cherry, red currant and black currant) followed by smoky almond and spice. On the palate, the wine is full of charm and very pleasant to drink: fresh and fruity berry flavors with light and elegant tannins.

It is not a wine we recommend to cellar for many years. Drink it when young, up to two or three years. We suggest serving our Goosecross Pinot Noir at 59/61° F (15°/16° C).

### Food Suggestions

This Pinot Noir is a wonderful medium-bodied and graceful red wine that is especially versatile at the dinner table: assorted delicatessen, a good cut of roast beef, *Coq au Vin* (chicken cooked in red wine), "au gratin" dishes, roasted and braised lamb, pheasant, and duck. This particular Pinot will pair well with grilled meaty fish, such as salmon, shark, and swordfish. For added fun, try serving this wine with soft cheese as an appetizer or for dessert. Go easy on the spices, some of which may mask the delicate flavors of Pinot Noir and tend to accentuate the hot taste of alcohol.

### Technical Notes

Total Cases:	300
Appellations:	100% Carneros (Napa Valley)
Component:	100% Pinot Noir
Alcohol:	14.5%
Total Acidity:	.56
pH:	3.67
Stainless Fermented:	100%
French Oak:	100%
Oak Aging:	7 Months
Harvest Date(s):	September 22, 2003
Bottled:	August 2004



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