

Ultra Premium  
Limited production Wines



Producers of AEROS®  
Collector Series Wines

### **Goosecross Estate Chardonnay Napa Valley, Carneros AVA - Vintage 2004**

Most are aware that we uprooted our Yountville Chardonnay vineyard in 2002 due to old age and dramatically reduced production of grapes. It was sad to see it go. Since then, we replanted the winery Estate with Cabernet, Merlot, Cabernet Franc and Petit Verdot with the goal to make a single vineyard, Yountville appellation, *Meritage*.

After two years of searching Napa Valley for Chardonnay grapes that would meet our quality standards and *signature style*, we have selected the perfect vineyard in the cool climate of Napa Carneros. For some, leaving the known qualities of a previous vintage is an angst-driven process. However, "Goosecrossing" from vintage to vintage has been a most pleasant experience...and this year is no exception. Welcome to Goosecross Chardonnay 2004!

Chardonnay Dijon clones, with their intensity of fruit flavors from small berries and small clusters, thrive in the cool climate of Carneros creating a wine with delightful citrus notes. Foggy mornings and cool afternoon breezes provide Carneros with a slow, flavor-enhancing growing season. Our vineyard block consists of clay loam soil interspersed with some gravel and sand that make it ideal for superior Chardonnay production. A vertical trellis system in this location, running east-west, allows for even-ripening, retaining a perfect balance of sugar and acid for exceptional fruit character. Our Carneros estate vineyard features Dijon clone 96 on SO4 rootstock. The grapes were harvested by hand-picking.

#### **Winemaker Notes**

Harmonious, alluring and amazingly long on the finish. A cascade of guava, pear, green apple, banana, grapefruit and lemon flow across the palate unfolding in lush layers with subtle, spicy, vanilla oak on the finish. Clean & crisp. *Goosecross is not, and never will be just another Chardonnay!*

#### **Food Suggestions**

Our winemaker highly suggests pairing this wine with grilled salmon, Dungeness crab, lobster, seafood, fish, pastas prepared with olive oil or creamy sauces, roast chicken, turkey, pork tenderloin with applesauce, and grilled seafood dishes such as swordfish with melon-lime salsa, shark, tuna, or lemon herb BBQ chicken.

#### **Technical Notes**

Total Cases:	860
Grape Appellation:	100% Napa Carneros
Component:	100% Napa Valley Chardonnay
Alcohol:	14.5%
Total Acidity:	.54
pH:	3.38
Residual Sugar (Brix):	Dry
Barrel Fermented:	40%
French Oak:	80% (Nevers, Alliers & COF)
American Oak:	20%
Oak Aging:	4 Months
Harvest Date(s):	September 13, 2004
Bottled:	February 17, 2005



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