

Ultra Premium
Limited production Wines



Producers of AEROS®
Collector Series Wines

Goosecross Cellars Napa Valley - Vintage 2004 Twentieth Anniversary - Sparkling Rosé

Goosecross Cellars was founded in 1985 and few short months later, our Winemaker, Geoff Gorsuch was married on the property. We are blessed to be *celebrating two important twentieth anniversaries!*

We are pleased to present our first *Sparkling Rosé table wine* from Goosecross! Celebrating 20 years of winemaking excellence, our first Rosé proudly displays a distinctive new label design. Besides 20 years of delivering quality in limited production, Goosecross also offers both variety and consistency in our wines. Join us in celebration of a Napa Valley family tradition of winemaking achievement.

Winemaker Notes

Our Sparkling Rosé, made from 79% Chardonnay and 21% Zinfandel, is a classy, elegant, medium bodied “*sparkling table wine*” with unique style and freshness. Hand-picked and carefully selected grapes grown in Yountville and Carneros were blended after fermentation through grape skin maceration and bleeding. The technique involves drawing a certain quantity of must produced with red grapes after a short period of maceration on the skins. To obtain an intense color, once an hour, during the initial fermentation the winemaker takes a certain amount of juice out of the tank with the resulting rosé being vinified by using the same methodologies for white wines.

Misty red in color, our Rosé is youthful and bright on the palate, nicely developed, with jazzy texture and plush bead of bubbles. Fresh strawberry bouquet, cherry, banana, guava, and honeysuckle delight the nose while subtle accents of ruby grapefruit, cranberry, nutmeg and spice linger on the finish. Dry and fragrant with vibrant acidity.

Food Suggestions

Rosé wines offer versatility in matching with food thanks to low tannins and crisp acidity. We suggest pairing Rosé with appetizers, quiche, pasta, pizza, fish, and cheese. They are perfectly matchable with honey ham, turkey breast and cold, composed salads. It is a fine complement for seafood cocktail, light pasta, fish soups, and rice dishes. This delightful sparkling table wine can be enjoyed anywhere from 2 to 4 years. Serve chilled at 42°.

Technical Notes

Total Cases:	840
Appellations:	Carneros Chardonnay Yountville Zinfandel
Component:	79% Chardonnay 21% Zinfandel
Alcohol:	14.8%
Total Acidity:	.61
pH:	3.56
French Oak:	80%
American Oak:	10%
Hungarian Oak:	10%
Oak Aging:	6 Months (Chardonnay)
Harvest Date(s):	September 2004
Bottled:	August 2005



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