



Goosecross Cellars

ÆROS® Cabernet Sauvignon Vintage 1997

In 1997 we experienced an early and abundant harvest. Spring was warm and relatively dry which set the yield for a large crop of outstanding quality. This unique vintage produced fruit of incredible color, depth and concentration with intense tannin structure.

ÆROS Vintage 1997 is the second Cabernet ever released 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 were harvested from three very different, very distinct growing districts of Napa Valley which include the prestigious Howell Mountain appellation, the Eastern hillsides of Oakville, and the Yountville appellation valley floor. This Cabernet is truly seductive.

Winemaker Notes

This Cabernet exhibits firm structure with a wonderful blend of red cherries, chocolate, strawberry, wild mountain blackberries, white pepper and herbal spices with smoky, dusty tannins which culminate in a clean, pleasing finish.

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

Food Suggestions

ÆROS Vintage 1997 is a rare collector's wine. Our winemaker, Geoff Gorsuch, highly suggests pairing this well-balanced wine with BBQ steak, roast fillet of beef with black peppercorns, ribeye roast with mustard & black pepper and beef bourguignon. Try this as an enhancement for chocolate torte, chocolate mousse, chocolate raspberry cake or chocolate soufflé cake.

Technical Notes

| | |
|----------------------|---|
| Release Date: | February 2001 (<i>estimated</i>) |
| Total Cases: | 195 |
| Appellations: | 13% Howell Mountain 35% Oakville 52% Yountville |
| Component: | 100% Cabernet Sauvignon |
| Alcohol: | 13.8% |
| Total Acidity: | .65 |
| pH: | 3.72 |
| Residual Sugar: | <.1% (Dry) |
| Stainless Fermented: | 100% (pump-over) |
| French Oak: | 100% (Nevers, Alliers & COF) 70% new oak, medium toast |
| Oak Aging: | 18 Months |
| Harvest Date(s): | October, 1997 |
| Bottled: | June 1999 |

(winery) 707.944.1986
(distribution sales) 707.224.6570
www.goosecross.com

Goosecross Cellars
1119 State Lane
Yountville, CA 94599

800.276.9210 (wine orders)
707.944.9551 (facsimile)
sales@goosecross.com (email)