

*Ultra Premium
Limited production Wines*



*Producers of AEROS®
Collector Series Wines*

Goosecross Cellars Rutherford Merlot Vintage 1998

Winemaker Notes

This wine provides us with a beautiful array of wild mountain berries, plum, and ripe Bing cherries with some subtle hints of chocolate. Excellent body surrounds flavorful additions of raspberry, sweet vanilla, and subtle oak tones. A truly wonderful experience that is ready to be enjoyed now but will age gracefully for years to come.

Food Suggestions

Our winemaker highly suggests pairing this limited release Merlot with ethnic accent dishes such as rack of lamb with pomegranate sauce. It will also pair well with prime rib, ham, veal marsala, beef brisket, penne & sausage, ravioli, pork loin with pomegranate & orange glaze and Osso Buco. Feel free to break a few rules with this Rutherford Merlot and enjoy it with your holiday turkey and stews!

Technical Notes

Release Date:	January 2001 (<i>estimated</i>)
Total Cases:	475
Appellation:	100% Rutherford
Component:	100% Merlot
Alcohol:	13.8%
Total Acidity:	.56
pH:	3.58
Residual Sugar (Brix):	Dry
Tank (stainless) Fermented:	100% (of total wine)
French Oak:	70% (Nevers, Alliers, COF)
American Oak	30%
Oak Aging:	14 Months
Harvest Date(s):	October 15 and 19, 1998
Bottled:	March 2000

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