

Ultra Premium
Limited production Wines



Producers of AEROS®
Collector Series Wines

Goosecross Syrah Vintage 1998

We are pleased and proud to present this extraordinary "*second flight*" of Goosecross Syrah.

Winemaker Notes

This second vintage of Syrah shows expansive black cherry fruit, ruby red color and a very aromatic nose of raspberry and pomegranate. Each sip finishes with hints of licorice, various dried herbs, brown sugar, toasted almond and vanilla. Excellent from beginning to end, soft and smooth. LIMITED EDITION

Food Suggestions

Our winemaker suggests pairing this limited release Syrah with braised or roasted meats, roast leg of lamb, flank steak, Foie Gras, pork tenderloin with fennel, grilled beef tenderloin or roast turkey. Braised lamb shank and black pepper-crusted duck breast also work well. Great to serve with BBQ baby back pork ribs or T-Bone Steak lightly seasoned with black pepper. In addition, seared-pepper crusted Ahi or Blue Fin tuna can quickly become a favorite with this complex and flavorful wine.

Technical Notes

Release Date:	June 2000
Total Cases:	657
Appellations:	California 100%
Component:	100% Syrah
Alcohol:	13.6%
Total Acidity:	.64
pH:	3.58
Stainless Fermented:	100%
French Oak (aged):	100% (Nevers, Alliers & COF)
Oak Aging:	14 Months
Harvest Date(s):	October 20, 1998
Bottled:	March 2000

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