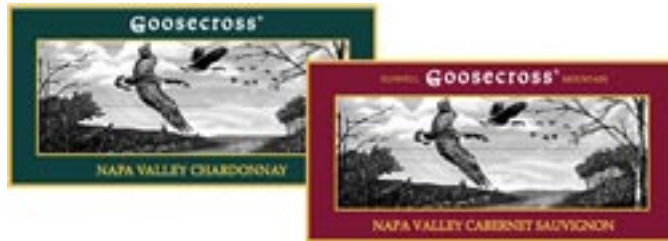


Ultra Premium
Limited production Wines



Producers of AEROS®
Collector Series Wines

Goosecross Estate Chardonnay Vintage 1999 – Napa Valley

To utilize the best balance of sugar and pH at the Estate, the grapes were picked at sugar levels similar to vintages 1992 through 1998 in order to maintain ideal consistency between vintage years. As in the past, Goosecross chose not to use pesticides in our farming practices.

Winemaker Notes

Advanced and well-practiced winemaking skills were continued for vintage 1999 grape crush with the controlled use of our bladder press and our new state-of-the-art crusher-destemmer. Gentler handling of the grape through the entire process produced softer, full-bodied Chardonnay flavors. To ensure a successful marriage of the master blend, Goosecross Winemaker Geoff Gorsuch utilized French, American, and Belgian Oak to further develop the barrel/wine program. Each barrel from each forest offered individual and distinct flavors during fermentation and subsequent aging, producing our *signature* style Chardonnay.

The culmination of the blend is an intense fully ripe fruit character of pink grapefruit, banana, apple, tangerine, pineapple, pear and vanilla almond toasted oak. The nose carries forward tropical fruit aromas with a hint of fresh lemon citrus. This is a well-balanced wine with complex body and structure. When cellared properly, this vintage can be enjoyed for several years from release date.

Food Suggestions

Our winemaker highly suggests pairing this wine with grilled salmon, an array of pastas prepared with virgin olive oil or Alfredo, duck, chicken, turkey and various grilled seafood dishes such as swordfish or thresher shark with cantaloupe & honeydew salsa, Dungeness crab, ragout of seafood and salmon.

Technical Notes

Total Cases Produced:	3300
Grape Appellations:	
Yountville:	71%
Napa Carneros:	29%
Component:	100% Chardonnay
Alcohol:	13.8%
Total Acidity:	.56
pH:	3.45
Residual Sugar (Brix):	Dry
Barrel Fermented:	40%
French Oak:	80% (Nevers, Alliers & COF)
American Oak:	20%
Oak Aging:	7 Months
Harvest Date(s):	September 9, 13-15, 20
Bottled:	June 2000



(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)