

*Ultra Premium  
Limited production Wines*



*Producers of AEROS®  
Collector Series Wines*

## **Goosecross Cellars Napa Valley Sauvignon Blanc Vintage 1999**

### **Winemaker Notes**

This bright and crisp varietal presents refreshing notes of pineapple, banana, pear and cinnamon apple spice. These graceful citrus tones finish with a hint of smooth vanilla cream and subtle toasted oak. A delight to sip and serve with your favorite entrée. LIMITED EDITION

### **Food Suggestions**

Our winemaker and the Goosecross hospitality staff suggest pairing this wine with Sushi, lobster dishes and other shell fish such as scallops, shrimp, oysters, clams and mussels. This wine is excellent with spicy Thai and Cajun foods, baked Cod, white fish with Moroccan spices, pasta Tutte Mare, grilled shrimp, seafood chowders, crab cakes, wild green salads, almost any cheese and fresh fruit salads.

### **Technical Notes**

Release Date:	June 2000
Total Cases:	1260
Component:	100% Sauvignon Blanc
Alcohol:	13.1%
Total Acidity:	.54
pH:	3.6
Residual Sugar (Brix):	Dry
Barrel Fermented:	30% (of total wine)
French Oak:	100% (Nevers, Alliers & COF)
Oak Aging:	4 Months
Harvest Date(s):	September 1999
Bottled:	March 2000

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