

Ultra Premium  
Limited production Wines



Producers of AEROS®  
Collector Series Wines

## Goosecross Cellars Zinfandel Yountville Appellation – “State Lane”

Zinfandel lovers will be happy to know that it’s been named California's official state historic wine. Zin is often referred to as the “California grape,” and it’s earned its status as a heritage wine because of the key part it has played in California wine history. Prior to prohibition it was the most widely planted grape in the state, and it is the number one red variety grown in California today. As Geoff Gorsuch, our Winemaker, says “...it’s easy to understand why. It has so much luscious fruit and spice, and it’s really versatile with food.”

It may be an American wine, but we’ve long suspected that the grape itself traveled here from Europe. Carole Meredith, a geneticist at the University of California at Davis, has done extensive DNA studies and recently traced Zinfandel’s origins back to a Croatian variety called *Crljenak Kastelanski*. Once it reached California, about the time of the Gold Rush, it quickly became a remarkably popular variety, enjoyed by many, just as it is today.

### Winemaker Notes

Geoff prefers to make the wine to conserve “...that unmistakable wild and spicy character that’s the heart of Zin...” It’s loaded with ripe cherry, blackberry, cracked black pepper and anise. The delicious core of fruit and spice is framed by subtle toasty oak with a lingering finish of wild berry and vanilla.

### Food Suggestions

Because of its forward fruit and soft tannins, our Zinfandel is very versatile at the table. We find that it goes just as well with grilled swordfish as it does with marinated, grilled tri-tip! It works beautifully with fruity olive and tomato-based sauces—for a special treat, try it with pasta Puttanesca. One of Geoff’s favorite combinations is a glass of our spicy Zin with Colleen’s recipe for Pork Tenderloin with Sour Cherries. Give it a try! Cheers!

### Technical notes:

Total Cases:	862
Appellation:	100% Yountville District, Napa Valley
Component:	100% Zinfandel
Alcohol:	14.6%
Total Acidity:	.59
pH:	3.68
Residual Sugar (Brix):	Dry
Stainless steel fermented:	100% (pump-over)
French Oak:	80% (Nevers, Alliers & COF)
Hungarian Oak:	20%
Oak Aging:	16 Months
Bottled:	June 17, 2005



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