



A sensual expression of purpose, form and passion

ÆROS® Vintage 2004
Napa Valley Cabernet Sauvignon
ÆROS Series Number 9

The release of the 2004 vintage marks our 6th Cabernet under the ÆROS label in our 20-year history.

While most of the fruit is from prestigious Howell Mountain, this vintage also marks the debut of a small amount of Petit Verdot and Cabernet Franc from our Yountville Estate vineyard, which we re-planted a few years ago. Our steep Howell Mountain site produces extremely small grapes of tremendous flavor concentration and "...the young Petit Verdot and Cabernet Franc vines bring some brightness and elegance to all of that intensity," remarks Geoff Gorsuch, our Winemaker.

To maximize the richness of flavor, Geoff allowed the skins and seeds some time to "cold soak" before guiding the wine through a warm, but not hot, fermentation. He followed up with an early pressing for polished tannins and a graceful finish. Geoff aged the ÆROS in his favorite Bordeaux-made San Martin and Quintessence barrels to ensure its signature complexity and finesse.

Winemaker Notes

This 2004 ÆROS Cabernet from Goosecross has earned its wings: It's bold, yet elegant. Our Winemaker, Geoff Gorsuch, has called it "One of our best. It has all the richness, complexity and concentration of the beautiful mountain fruit, yet it's supple, with grace and finesse."

Seductively perfumed, it's fragrant with aromas of black cherry, plum, cedar and spice. Gorgeous layers of boysenberry, tobacco, anise and toasty oak entice, and then linger on the palate. Hedonistic, and much too alluring to pass up now, it will develop even greater complexity in the cellar over the years to come.

Food Suggestions

ÆROS Vintage 2004 is a rare collector's wine. Our Winemaker, Geoff Gorsuch, highly suggests pairing this elegant Cabernet with fillet of beef and black peppercorns, prime rib, roast leg of lamb with rosemary, beef wellington, or beef bourguignon. Try this as an enhancement for chocolate torte, chocolate mousse, chocolate raspberry cake or chocolate soufflé cake.

Technical Notes

Total Cases:	256 cases (750ml)
Appellations:	Howell Mountain & Yountville, Napa Valley
Component:	95% Cabernet Sauvignon (Howell Mountain) 2.5% Yountville District Cabernet Franc 2.5% Yountville District Petit Verdot
Alcohol:	14.4%
Total Acidity:	.59
pH:	3.68
Residual Sugar:	<.1% (Dry)
Stainless Fermented:	100% (pump-over)
French Oak:	100% (Nevers, Alliers & COF) 60% new oak, medium toast
Oak Aging:	17 Months
Harvest Dates:	September & October, 2004
Bottled:	April 19, 2006

