



A sensual expression of purpose, form and passion

ÆROS® Vintage 2005
Napa Valley Estate Meritage
 ÆROS Series Number 10

This vintage proudly marks the 10th ÆROS release in our 23-year history and our first release of a Meritage (pronounced like "Heritage"), which includes all five of the classic Bordeaux varieties. Geoff Gorsuch, our Winemaker, carefully selected the finest lots from the Goosecross Estate vineyard and married in some Cabernet from our rugged Howell Mountain vineyard. The end result is a wine of extraordinary beauty, intensity and majestic proportion.

Winemaker Notes

Stunning. The seductive scent of black currant, ripe plum, dark chocolate and grilled bread anticipates layers of luscious cassis, dried cherry, sweet tobacco and anise that coat the palate and linger, finishing with subtle nuances of earth and spice. Hedonistic, and much too alluring to pass up now, the 10th ÆROS release will develop even greater complexity in the cellar over the years to come.

Food Suggestions

ÆROS Vintage 2005 is a rare collector's wine. Our Winemaker, Geoff Gorsuch, highly suggests pairing this elegant Meritage 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. Try the recipe specifically designed for this wine by Proprietor and in-house chef, Colleen Topper... [Roasted Rack of Lamb with Blueberry Sauce](#) (wineryrecipes.com).

In the many years since it was first created, ÆROS has repeatedly astounded and intrigued collectors of fine wines. Prepare to be swept away...

Technical Notes

Total Cases:	225 cases (750ml)
Component:	66% Howell Mountain & Yountville Estate Cabernet Sauvignon 22% Yountville Estate Merlot 6% Yountville Estate Cabernet Franc 3% Yountville Estate Petit Verdot 3% Malbec
Alcohol:	14.1%
Total Acidity:	.59
pH:	3.68
Residual Sugar:	<.1% (Dry)
French Oak:	100% (Nevers, Alliers & COF) 60% new oak, medium toast
Oak Aging:	17 Months
Harvest Dates:	September & October, 2005
Bottled:	June 28, 2007

