



Goose Watch Winery

Fall 2009

Fun Filled Fall Events

Fall Fever Days
September 12 & 13
from 10am-6pm



With the days and nights gradually getting cooler in September, we consider this time of year to be one of the best wine-drinking seasons! Catch fall fever with us and enjoy our award-winning wines and our **“Winemaker’s Dozen” case special**. For every case purchased, you will get the regular 15% discount and choose a **free bottle of wine** (from our selections). A perfect time to stock up wines for those chilly fall evenings.

Chestnut Festival
October 24th from 12pm-5pm



Wine, Water and
September 13 from 12pm-6pm



Come join us for wine, water and all that jazz as the Seneca Falls Rotary and ITT host their 3rd annual Rotary Wine and Music Festival at Goose Watch Winery. Enjoy 4 fantastic jazz bands and purchase various foods and our award-winning wines. Tickets are \$20 and can be purchased from the Seneca Falls Rotarians, The Seneca Falls Copy Shop and Area Records in Geneva. For information, visit www.rotarymusicfest.com.

Over the years, our Chestnut Festival has become a “signature” Goose Watch event and a favorite of our customers. We grow Chinese-American hybrid chestnuts right on our property, which can be seen as you come up the drive to Goose Watch. Most people associate chestnuts with the holiday season, a time when roasting chestnuts over an “open fire” is a signature holiday tradition. But in reality, chestnuts are harvested in the fall and can be enjoyed from fall through the holiday season.

Once the cool fall weather hits, we think there’s nothing better than roasting chestnuts and sipping wine. Come celebrate our most beloved event and enjoy freshly harvested chestnuts, our famous chestnut soup, and chestnut spread. Sample our unique wines and boogie to **LIVE MUSIC** by the Cool Club. Take in the sights and scents of our beautiful vineyards in the fall. Admission is free to the public and all are invited to join us for a fun filled day of food, live music and wine!

New Releases



2008 Villard Blanc – Without a doubt, this Sauvignon Blanc-like wine is one of our real “sleepers” and best kept secrets. While Sauvignon Blanc is terrifically distinctive when grown in the right part of the world, this Villard Blanc will give many of the classic Sauvignons from Sancerre (Loire Valley in France) and New Zealand a run for their money. While a bit toned down from the Sancerre versions in its grassiness, it has great citrus fruit aromas and nice balance. This is a real “not to be missed” wine that is a remarkable bargain for its true world class status. Clean, fresh and dry, it has already won a gold medal in Riverside, California even before its release.

2008 Melody – Compared to most other Cornell releases, Melody is relatively unknown, perhaps because it’s a bit more subtle than some of the other Cornell whites (Cayuga White, Traminette, Valvin Muscat). Yet make no mistake about it, Melody has a lovely citrusy fruitiness and has some similarities to some of the great Finger Lakes Rieslings. Semi-dry with 2% residual sugar, this vintage has already won a gold medal and “Chairman’s Best of Class” at the Long Beach Grand Cru Competition in California.

2008 Cabernet Franc Rosé – Dry Rosé is finally getting some of the respect in this country that the good ones truly deserve! And the Finger Lakes may be one of the really great places to make them. Great berry fruit aromas and just enough residual sugar (1% RS) to balance the acidity, this is a refreshing wine on a warm day and it is versatile with many meals that call for lighter reds. Outstanding value!

2008 Rosé of Isabella – Rosé can be drier or sweeter, and this one is on the sweet side. The historic and distinctive Isabella grape has its own distinctive and unmistakable strawberry/boysenberry –like flavors. This is a wonderful compliment to grilled sausages or as a great sipping wine all by itself. Winner of 2 gold medals and “Best Rose Wine” at the 2009 Long Beach Grand Cru International Wine Competition in Long Beach, California.

New Releases Continued....



2005 Chambourcin – While not widely grown in the Finger Lakes, it has become a favorite around our vineyard. This grape is most widely grown in the Loire, but produces a very deep red colored wine with full body, yet it is not as tannic as many other full bodied reds. The result is great body and richness with a silky smooth finish. The blackberry aromas mingle nicely with the oak background. Chambourcin won gold medals this year at the Pacific Rim International Wine Competition in California and the San Francisco Chronicle Competition in California.

2007 Cabernet Sauvignon – A blockbuster red wine vintage, this 2007 Cabernet Sauvignon has big, rich tannins, with great balance of fruit and oak. We have developed a reputation as one of the Finger Lakes’ great red wine producers and we think that our production of this varietal has been a real breakthrough in proving that great Cabs can be produced here when they are handled properly. Will get even better with cellaring for a few years.

2008 Cabernet Franc Ice Wine – This is our first wine of this type, and the feedback from those who have tasted it has been overwhelmingly positive. Made from late harvested (mid November) grapes that were harvested after a couple of hard frosts (and then completely frozen in the freezer), this ice wine is brazenly sweet and rich. Pressed juice came in at over 40 Brix and the wine was finished at 20.2% residual sugar. The flavors of plums, berries and currants just keep on coming at you. We think this (only partially frozen in the field) style of ice wine from this varietal may be better than if we had left in the field until the middle of winter as the fragile Cabernet Franc grapes can develop undesirable molds depending on the weather in November and December. Taste for yourself, but this one is not to be missed!

2007 Finalé White Port – White Port is rare anywhere, but we might have been the first (and are still one of only a few) to produce premium white port in the Finger Lakes. This luscious blend is so loaded with tropical fruit and apricot aromas that you might almost think it’s a late harvest wine, that is until you feel the rich warmth of the 18% alcohol. Winner of 2 gold medals and “Best Fortified Dessert Wine” at this year’s New York State Fair Wine Competition.

Goose Watch's "Golden" Award Season

Since our last newsletter, Goose Watch has been taking major international wine competitions by storm. Goose Watch continued its string of success at the Finger Lakes International Wine Competition winning gold medals for its Pinot Noir Brut Rose sparkling wine and 2007 Traminette. At the Pacific Rim International Wine Competition in April, Goose Watch's 2005 Chambourcin took home a gold medal, the second gold medal this wine has one this year. Goose Watch then went on to the International Eastern Wine Competition in May and won two gold medals for its 2008 Rose of Isabella and Pinot Noir Brut Rosé sparkling wine. Also on the East Coast, Goose Watch won "Best of Class" and a gold medal for its 2007 Finale White Port at the New York State Fair Wine Competition in June. And at the Indy International Wine Competition, Goose Watch won gold medals for its Classic Cream Sherry and 2007 Finale white Port in June.

Goose Watch also had great showings at major West Coast competitions. At the Los Angeles International wine competition in May, Goose Watch won gold medals for its 2008 Diamond and Pinot Noir Brut Rose sparkling wine. And at Long Beach Grand Cru wine competition in July, Goose Watch had remarkable success, taking home the "Best of Show Rosé" for its 2008 Rose of Isabella, "Chairman's Best of Class" for its 2008 Melody and a gold medal for its 2008 Pinot Grigio.

All in all, Goose Watch has done very well at major international wine competitions this year. Below is a summary of some of the most award-winning wines in our tasting room right now.

Some of Our Most Award-Winning Wines

2007 Pinot Grigio
3 GOLD MEDALS

2007 Viognier
4 GOLD MEDALS

2007 Traminette
7 GOLD MEDALS

2008 Rose of Isabella
"SWEEPSTAKES WINNER" (Long
Beach Grand Cru) and WINNER of 2
GOLD MEDALS

2005 Chambourcin
2 GOLD MEDALS

Classic Cream Sherry
3 GOLD MEDALS

2007 Finale White Port
2 GOLD MEDALS

Wines

| | <i>Bottle</i> | <i>Case*</i> |
|---------------------------------|---------------|--------------|
| Pinot Noir Brut Rose' | \$18.00 | \$183.60 |
| 2007 Pinot Grigio | \$16.00 | \$163.20 |
| 2008 Villard Blanc | \$12.00 | \$122.40 |
| 2007 Viognier | \$18.00 | \$183.60 |
| 2007 Traminette | \$13.00 | \$132.60 |
| 2008 Melody | \$10.00 | \$102.00 |
| Bartlett Pear | \$11.00 | \$112.20 |
| Golden Spumante | \$13.00 | \$132.60 |
| 2008 Diamond | \$10.00 | \$102.00 |
| Snow Goose | \$12.00 | \$122.40 |
| 2008 Rose of Isabella | \$10.00 | \$102.00 |
| 2008 Cabernet Franc Rosé | \$11.00 | \$183.60 |
| 2006 Lemberger | \$16.00 | \$163.20 |
| 2005 Chambourcin | \$13.00 | \$132.60 |
| 2006 Merlot | \$18.00 | \$183.60 |
| 2007 Cabernet Sauvignon | \$16.00 | \$163.20 |
| 2005 Cabernet Sauvignon Reserve | \$35.00 | \$357.00 |
| 2005 Merlot Reserve | \$30.00 | \$306.00 |
| Renaissance Red | \$10.00 | \$102.00 |
| Strawberry Splendor | \$11.00 | \$112.20 |

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|-------------------------|---------|----------|
| Red Fox | \$11.00 | \$112.20 |
| 2008 Cabernet Franc Ice | \$32.00 | \$326.40 |
| 2007 Finale White Port | \$18.00 | \$183.60 |
| Classic Cream Sherry | \$15.00 | \$153.00 |
| Strawberry Splendor | \$11.00 | \$112.20 |

**15% case discount included in wine case prices above.*

Blush Grape Juice

| | <u>Bottle</u> | <u>Case *</u> |
|--------|---------------|----------------------|
| 750 ml | \$4.25 | \$45.90 (12 bottles) |

** 10% case discount included in grape juice case price above.*

'07 Pinot Grigio Buy 2 bottles, get 1 FREE

'06 Lemberger Buy 2 bottles, get 1 FREE
(Save 33%)

While supplies last.

Personal Checks, MasterCard, Visa & Discover are accepted.

Open Daily 10am - 6pm

www.goosewatch.com

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Goose Watch Winery

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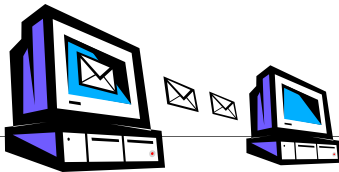
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