



# Goldschmidt Vineyard

## PLUS

### OAKVILLE *GAME RANCH* CABERNET SAUVIGNON

There's not really one style of Oakville Cabernet Sauvignon, because the terrain varies so much. Rocky, red volcanic soils dominate in the east and receive full afternoon sun, the valley floor tends to have deeper, heavier soils, and on the west side long and broad alluvial fans get shaded by the mountains late in the day. *Game Ranch* lies on the eastern-end of Oakville Cross Rd and the soils here transition from volcanic red clay to brown gravelly loam. They offer exceptionally good drainage which controls vigor, produce small berries and ultimately wines with deep concentration.

Nick Goldschmidt makes his Oakville *Game Ranch* PLUS in a very lush, elegant style. The PLUS series comes from the site's best fruit, receives innovative winemaking techniques, and a judicious use of new French oak. As one would expect, it is tightly-wound upon opening. But given an hour after decanting, it is impressively arranged and beautifully balanced, showing seamless integration.

#### Technical Data

**Vintage:** 2013

**Appellation:** Oakville

**Vineyard:** Game Ranch

**Varietal:** 100% Cabernet Sauv

**Vine Age:** 13-22 years

**Clones:** 4, 337

**Rootstocks:** 101-14, 110R

**Harvest:** Hand Picked

**Harvest Date:** Oct 5, 2013

**Bottled:** June 20, 2017

**Yield:** 3.2 tons per acre

**Fermentation:** 100% Native Yeast

**TA:** 6.8 g/Liter

**pH:** 3.55

**Alcohol:** 14.8%

**Ageing:** Allier, Demptos Cooperage,  
tight-grain, 43 months,

100% new

**Fining:** Un-fined, unfiltered

**Cs made:** 198 six-packs

#### **Vintage Notes:**

A fantastic vintage. Shows broader mid-palate weight and concentration than the previous three vintages. Tannin development was nearly perfect--fully ripe and silky smooth. Drought conditions continued throughout 2013 and the summer in Oakville was long and sunny. We picked before the mid-October rains. Yields were a little lower than 2012. As expected, the berry size was especially small from lack of rain in late May and early June and the wine shows a nicely focused intensity of flavor and bright acidity. Deep, rich, and structural best describe this vintage.

#### **Tasting Notes:**

Dark purple-black; fragrant scents of dates, blackberry, fig, and plum. Blueberry, raspberry, and black olive flavors wrap around a spicy oak frame. With its fine-grained, silky tannins the mid-palate will become broader and more refined with age. Finishes with an touch of walnut.

*Nick Goldschmidt*  
WINEMASTER