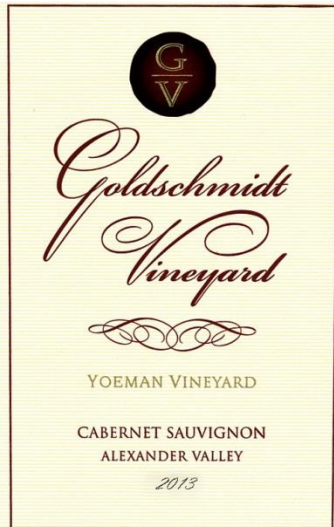


GOLDSCHMIDT VINEYARD

2013 ALEXANDER VALLEY **YOEMAN** CABERNET SAUVIGNON



TECHNICAL DATA

Appellation: Alexander Valley

Vineyard: Yoeman Blocks 43, 44

Vineyard Elevation: 282' – 325'

Varietal: 100% Cabernet Sauvignon

Clones: Jackson, Jenkins

Avg. Vine Age: 35 Years

Harvest: Hand-Picked

Yield: 2.6 tons per acre

TA: 6.8 g/Liter

pH: 3.69

Alcohol: 14.3%

Filtering: Un-fined & Unfiltered

Aging: 32 Months, Taransaud Allier
Tight Grain, 85% New

Cellaring Potential: 15 Years

Cases Made: 704 six-packs

Goldschmidt Yoeman Vineyard Cabernet Sauvignon comes from a small mountain vineyard just south of the town of Geyserville. This terraced vineyard slopes to the southeast and is comprised of well-draining, glacial loam. Soft morning sun promotes slower grape maturation and longer “hang times” in this secluded micro-climate. Planted in 1988, it is made up of two very old field selections which allow for more diversity in the clusters. Upon achieving full ripeness, they vary in size, acidity, and flavor profile. One shows more red fruit and the other more black fruit characteristics. Such plant diversity grants more complexity within the site. *Yoeman* is a low input vineyard with very low yields and is typically picked 2-3 weeks later than our Oakville vineyards. Rarely do vineyard conditions afford a winemaker the opportunity to make a wine such as this. With its multi-layering and pronounced “grip,” Nick Goldschmidt pushes the stylistic boundary of Alexander Valley Cabernet.

VINTAGE NOTES:

One of the best vintages in 30 years from the Alexander Valley. Great season, warmer than 2012, but a moderate one with no heat spikes and grape dehydration. Bud break was early for this vintage. We experienced a warm June but a cool July. August and September were perfect. Harvest began the week of October 10th. The clusters were there but the cluster density was lower than average. The ongoing drought decreases average berry size but increases flavor concentration and depth. Overall, the quality of 2013 was outstanding.

TASTING NOTES:

Deep garnet. Shows intense blue/purple/black fruit along with exotic spice overtones. Aromas of black currant, black cherry, blackberry, and plum. Cherry and plum flavors are accompanied by white pepper and cinnamon. Full-bodied and nicely balanced. Soft mid-palate with velvety tannins and a touch of mocha in the finish.

Nick Goldschmidt
WINEMASTER