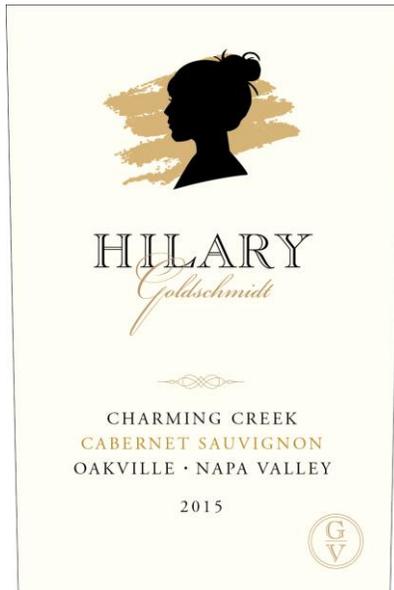


2015
HILARY GOLDSCHMIDT
"Charming Creek"
OAKVILLE
NAPA VALLEY
CABERNET SAUVIGNON



TECHNICAL DATA

Vintage: 2015
Bottling Date: May 25, 2017
Release Date: Dec 1, 2017
Varietal: 100 % Cabernet Sauvignon
Planted: 1980
Trellis: GDC
Row Orientation: North-South
Soils: sandy loam and bale loam
Rootstock: 1103 Paulsen
Clone: 7
Yield: 2.8 tons per acre
Brix: 24.7
pH: 3.78
Total Acidity: 6.0 g/L
Alc %: 14.5
Aging: 20 months
Barrels: 100% French Oak, tight-grain
25% new
75% 2-3 year old barrels
ML: Full
Fining: No
Filtered: No
Cases Produced: 3,517

The Oakville district is the heart and soul of Napa Valley Cabernet Sauvignon, where the coolness of the south meets up-valley warmth in perfect equilibrium. Oakville isn't too hot; it isn't too cold. It's just right. That's why Cabernet Sauvignon from Oakville so perfectly expresses the essential qualities of the varietal in deep, complex wines that can last for decades. Charming Creek is located on Route 29 just north of Oakville Cross Rd. The old Clone 7 Cabernet Sauvignon vines here give perfumed aromatics but also silkiness, deep color, power and richness. Also typical of Clone 7, the wines age very gracefully and show good acidity and structure when older. After 10 years this vineyard will still show dark fruits and supple tannins.

VINTAGE NOTES:

2015 proved to be another in an epic string of superior quality vintages. Despite a lighter crop, quality is first rate. Drought conditions and higher than average temperatures during the 2014/2015 winter caused the soils to warm up early. Napa received very little rain during bud break and fruit set. Then an unseasonably cool spring ensued, contributing to smaller grape clusters and variable crop size. Harvest came much earlier than usual. Fermentations showed big, rich, ripe fruit in great balance with firm tannins. Not as forward and bold as the 2013's but exhibiting the subtlety and finesse of the 2014's.

TASTING NOTES:

Deep purple; core aromas of amarena wild cherry, raspberry, and blackberry. Copious black fruit flavors are accentuated by cola and dark chocolate. Full-bodied, smooth, and supple with fine tannins and spicy notes in the finish.