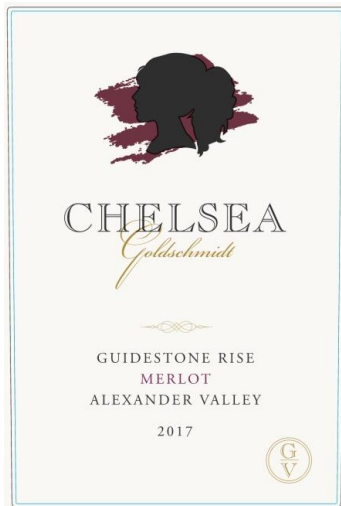


2017

CHELSEA GOLDSCHMIDT
GUIDESTONE RISE
ALEXANDER VALLEY MERLOT



TECHNICAL NOTES

Vintage: 2017
Appellation: 100% AV
Varietal: 100% Merlot
Clone: 181
Yield: 3.1 tons per acre, by hand
pH: 3.64
Total Acidity: 5.8 g/l
Alc %: 14.5
Fermentation: 100% Barrel
Aging: 60% French
20% American
20% Hungarian
12 months, 25% new
ML Complete: Yes
Filtered: Yes
Fined: No
Cases Produced: 2,600

Named after Nick Goldschmidt's eldest daughter, Chelsea. This new-world-styled Merlot highlights the juicy red fruit and spice notes from barrel-aged Merlot. Sourced from a beautiful vineyard along Route 128 just east of Geyserville, Chelsea Merlot is big and rich and pairs well with wood fired pizza, steak tacos, and filet mignon with peppercorn red wine sauce. One sip and it's obvious this Merlot is made with Cabernet Sauvignon drinkers in mind.

VINTAGE NOTES:

It felt more like a normal year in Sonoma County in 2017. After years of drought, the water table was still in good shape after 2016. Bud break came a bit early despite a cool spring. A very mild summer followed and ripening was slow and steady. However, we did receive two heat spikes in the vintage which pushed things along nicely. The clusters filled out with berries growing more normal in size. The hang time was longer than normal and so better for tannin and flavor development without a run up in sugar. Once we started picking though, the season was very compressed. The yields were down just a bit but the flavors and concentrations were fantastic.

TASTING NOTE:

Beautiful red raspberry, black cherry, and spice aromas. Full and round with plum, red currant, blackberry, and bay leaf flavors. The soft tannins give this wine a velvety smoothness and the chocolatey finish just goes on and on.

Nick Goldschmidt
WINEMASTER