

CHELSEA Goldschmidt

Guidestone Rise, Alexander Valley 2018 MERLOT

CURRENT RELEASE

VINTAGE
2018

VARIETAL
100% Merlot

APPELLATION
Alexander Valley

VINEYARD / ELEVATION
Guidestone Rise, 300 ft

SOIL / PRUNING / TRELLIS
Sandy loam, hand pruned, GDC

VINE AGE / ROOSTOCK / CLONE
31 Years, 110R, Clone 181

HARVEST DATE / YIELD
Hand-picked 9/12/17, 3.1 tons per acre

ALCOHOL / pH / TA
14.5%, 3.52, 5.8g/L

FILTERING
Unfined, Filtered, Vegan

BARREL
90% French, 20% American, 20% Hungarian

AGED / CELLARING POTENTIAL
12 Months, 5 Years

CASES PRODUCED
2,300, 12-Packs

SUGGESTED RETAIL
\$22

WINEMAKER
Nick Goldschmidt

VINEYARD NOTES

Guidestone Rise is a beautiful vineyard along Route 128, just east of Geyserville. The exceptional combination of climate, soil and exposure in the Alexander Valley appellation stamps its mark on this classic varietal. This estate vineyard is slightly cooler than most, and is well-suited to growing deeply concentrated, powerful Merlot due to excellent drainage. River soils and sandy loam permit enough water retention to promote full grape maturity yet discourage the overly-vigorous Merlot from producing high yields. Named after Nick Goldschmidt's eldest daughter, Chelsea, our Merlot highlights juicy red fruits and spice from the varietal notes and barrel aging.

VINTAGE NOTES

A mild August followed by extended fall sunshine in September and October meant ideal conditions for us. The hang-time was amazing; I have never seen anything like this in 29 vintages here. The tannins moved quickly from green to dusty, and then slowed as we got to the dry and ripe stages. This allowed flavors to catch up without the sugar going up too quickly. Acids were maintained as we got later into the cooling season. This meant the pace of picking was perfect for us and we brought in the harvest gradually and routinely with no rush. No heat meant no dehydration. I would say we have elegant, plush and polished tannins in the reds of 2018. A perfectly ripe and full fruit flavored vintage. Brilliant!

TASTING NOTES

Beautiful red raspberry, black cherry and deep complex aromas. Shows red plum, red currant, blackberry, and a touch chocolate. Full and round mouth feel with soft tannins. It's big and rich, and pairs well with wood-fired pizza, steak tacos and grilled pork chops. One sip and it's obvious this Merlot is made with a Cabernet Sauvignon drinker in mind. Drink now through 2025.



Goldschmidt Vineyards wines are designed to showcase the finest examples of single-vineyard bottlings sourced from Alexander Valley and Napa Valley/Oakville appellations. Using site-specific harvests and state-of-the-art winemaking, our wines are crafted to achieve exceptional richness, quality and balance—the hallmark of a world-class wine.



Tasting Room at The Pour House | Winery Office (707) 431-8277 | goldschmidtvineyards.com | wine@goldschmidtvineyards.com

