

HILARY Goldschmidt

Charming Creek, Oakville 2017 CABERNET SAUVIGNON

CURRENT RELEASE

VINTAGE

2017

VARIETAL

100% Cabernet Sauvignon

APPELLATION

Oakville District, Napa Valley

VINEYARD / ELEVATION

Charming Creek / 400 ft

SOIL / PRUNING / TRELIS

Sandy loam, bale loam, hand pruned, GDC

VINE AGE / ROOSTOCK / CLONE

40 Years, 1103 Paulsen, Clone 7

HARVEST DATE / YIELD

Hand-picked 10/15/17, 3.9 tons per acre

ALCOHOL / pH / TA

14.7%, 3.68GL, 6.0

FILTERING

Unfined, Unfiltered, Vegan

BARREL

French, Tight Grain, 85% New

AGED / CELLARING POTENTIAL

20 Months, 15 Years

CASES PRODUCED

800, 12-Packs

SUGGESTED RETAIL

\$50

WINEMAKER

Nick Goldschmidt

VINEYARD NOTES

The Oakville district is the heart and soul of Napa Valley Cabernet. 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 as deep, complex wines that can last for decades. Charming Creek vineyard 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 is the wines age very gracefully, moving from purple to red while showing good acidity and structure when older.

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 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 picking began, the season was very compressed. The yields were down just a bit but the flavors and concentrations were fantastic.

TASTING NOTES

Deep mahogany color packed with raspberry and ripe black fruit characters expanding into mint and toasty oak aromas. On the palate: Black cherry and plum layers weave seamlessly through the red tobacco and earthy overtones. Full-bodied, well-balanced. Soft midpalate with velvety tannins. Finishes nicely with espresso bean.



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 Cabernet is 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

