

KATHERINE Goldschmidt

Stonemason Hill, Alexander Valley 2018 CABERNET SAUVIGNON

CURRENT RELEASE

VINTAGE
2018

VARIETAL
100% Cabernet Sauvignon

APPELLATION
Alexander Valley

VINEYARD / ELEVATION
Stonemason Hill, 500 ft

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

VINE AGE / ROOSTOCK / CLONE
30Years, 110R Jackson Selection

HARVEST DATE / YIELD
Hand-picked 10/15/2018, 3.5tons per acre

ALCOHOL / pH / TA
14.5%, 3.7, 5.4GL

FILTERING
Unfined, Filtered, Vegan

BARREL
90% French 10% American,
Med. Toast 20% New

AGED / CELLARING POTENTIAL
12 Months, 10 Years

CASES PRODUCED
20,000 12-Packs

SUGGESTED RETAIL
\$25

WINEMAKER
Nick Goldschmidt

VINEYARD NOTES

Made in tandem by Nick and his middle daughter, Katherine, this very popular Cabernet Sauvignon has become a close family tradition over the years. The 2018 vintage marks a transition to an incredible new vineyard called Stonemason Hill. Located in Alexander Valley, this aptly-named site has large rocks leading up to a stone-walled terrace. Complex and elegant, this vineyard's beautiful gravel loam soil with mature vines—many over thirty years old—is ideally suited for the style and winemaking techniques which have made this wine so successful for us. A proprietary name rather than a single vineyard wine, the Katherine Cabernet is perfect for casual dining and discerning tasters looking for an elegant drop with loads of personality and style.

VINTAGE NOTES

Despite a warm February, the 2018 growing season started off much cooler than the past few vintages. A cool spring meant “bloom” lasted longer than usual, but fruit set was consistent. In fact, the growing season started with near-perfect fruit set which led to large grape clusters. Summer temperatures were moderate with fewer heat spikes than in recent years. Veraison started later as well. As a result, harvest started nearly two to three weeks later than in recent years, but this was historically more typical. Harvesting with cool mornings, as compared to the heat waves of 2017, was a true pleasure and far less stressful.

TASTING NOTES

The color is bright and deep. Purple edges with deep red middle. The nose is fruit driven with ripe raspberries, black cherry and plum. In other words, it smells just how a cabernet grape ought to. In the mouth, complexity is key. Lush, ripe cherries and ripe blue berries on the front of the tongue. The mid-mouth is all about power and richness, comprised of dark plum and hints of chocolate. The finish has supple round tannins with a long elegant finish. Drink now, or over the next 10 years... if you can wait that long!



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

