

CHELSEA Goldschmidt

Guidestone Rise, Alexander Valley

2019 MERLOT

CURRENT RELEASE

VINTAGE

2019

VARIETAL

100% Merlot

APPELLATION

Alexander Valley

VINEYARD / ELEVATION

Guidestone Rise, 300 ft

SOIL / PRUNING / TRELIS

Sandy loam, hand pruned, GDC

VINE AGE / ROOSTOCK / CLONE

25 Years, 110R, Clone 181

HARVEST DATE / YIELD

Hand-picked 9/30/19, 3.1tons per acre

ALCOHOL / pH / TA

14.5%, 3.62, 6.0g/L

FILTERING

Unfined, Filtered, Vegan

BARREL

65% French, 35% American, New Oak

AGED / CELLARING POTENTIAL

12 Months, 5 Years

CASES PRODUCED

2,250 12-Packs

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

2019 will always be remembered by two dramatic events: The floods in March and the fires in October. Yet neither affected the quality of our vintage. Although different to 2017 and 2018, the quality is truly outstanding, yet again. A cool start, a warm ripening season, and then a beautifully paced picking schedule- ideal indeed. This allowed for a pleasantly unhurried vintage with all wines receiving 100% complete focus with no rush.

TASTING NOTES

Intense purple and reds in color. The aromatics are opulent and very floral. No spice but more depth and richness than normal Merlots. Black fruits were a common theme. Black cherry and plum in the nose. The mouth follows with rich dark fruits of plum, blackberry and some chocolate texture. Lush ripe tannins, full body and the nice creamy velvet tongue-wrapping flavor. Drink for 20 years.



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

