

# HILARY Goldschmidt

## Charming Creek, Oakville 2018 CABERNET SAUVIGNON CURRENT RELEASE

**VINTAGE**  
2018

**VARIETAL**  
100% Cabernet Sauvignon

**APPELLATION**  
Oakville District, Napa Valley

**VINEYARD | ELEVATION**  
Charming Creek | 400 ft

**SOIL | PRUNING | TRELLIS**  
Sandy loam, bale loam | hand pruned | GDC

**VINE AGE | ROOSTOCK | CLONE**  
30Years | 1103 Paulsen | Clone 7

**HARVEST DATE | YIELD**  
Hand-picked 10/23/18 | 3.9 tons per acre

**ALCOHOL | pH | TA**  
14.7% | 3.67GL | 6.1

**FILTERING**  
Unfined | Unfiltered | Vegan

**BARREL**  
French | Tight Grain | 85% New

**AGED | CELLARING POTENTIAL**  
24 Months | 15 Years

**CASES PRODUCED**  
1,059 12-Packs

**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 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

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.

### TASTING NOTES

The fresh bright red hue with purple edges leads into aromas of black cherry with hints of raspberry and black plum. The mouth opens with delicious vanilla and mocha merged with the same cherry and plum found on the nose. Enticing traces of graphite and a mineral essence build down the length of the mouth, joining pomegranate and more vanilla in the finish. Enjoy now through 2030.



*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](http://goldschmidtvineyards.com) | [wine@goldschmidtvineyards.com](mailto:wine@goldschmidtvineyards.com)

