

CHELSEA Goldschmidt

Salmon's Leap, Dry Creek Valley 2018 MERLOT

LIBRARY SELECTION

VARIETAL

100% Merlot

VINTAGE

2018

APPELLATION

Dry Creek Valley

VINEYARD / ELEVATION

Salmon's Leap, 200 ft

SOIL / PRUNING / TRELLIS

Sandy loam, cane pruned, Lyre and VSP

VINE AGE / ROOSTOCK / CLONE

30 Years, 110R, Clone 337

HARVEST DATE / YIELD

Hand-picked 10/15/18, 2.9 tons per acre

ALCOHOL / pH / TA

14.5%, 3.64, 5.9g/L

FILTERING

Unfined, Unfiltered, Vegan

BARREL

90% French, 10% Hungarian 20% New

AGED / CELLARING POTENTIAL

12 Months, 10 Years

CASES PRODUCED

570, 12-Packs

WINEMAKER

Nick Goldschmidt

VINEYARD NOTES

The fruit for our delicious Merlot wine hails from our personal 4-acre Salmon's Leap Vineyard at our home in Dry Creek Valley. The valley's river soils provide sufficient water retention to ward off dehydration, but not enough to allow the vigorous Merlot variety to over-produce. Cane-pruning further ensures desired sugar and tannin levels. Too often Merlot under-delivers; dry tannins and a distinct lack of fruit prevail instead of depth and volume of fruit in the mouth. We look for a Cabernet-type of merlot—one that is full, ripe, and totally over-delivers. Fresh fruit is the order of the day, but fruit with depth and complexity that only comes from superior vineyards and meticulous winemaking.

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 latter 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

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 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

