

Goldschmidt Game Ranch Oakville
Cabernet Sauvignon 2018

CURRENT RELEASE



VINEYARD NOTES

Winemaker Nick Goldschmidt makes his Oakville Game Ranch in a very approachable, elegant style. Sourced from the eastern-end of Oakville Cross Rd, the soils here transition from volcanic red clay to brown, gravelly loam. This is the only knoll within the valley itself. The soil offers exceptionally good drainage which controls vigor, producing smaller berries and ultimately, wines with deeper concentration. Soil water-holding capacity is sufficient enough to prevent dehydration, thus protecting the critical balance of fruit flavor to alcohol. The Game Ranch Cabernet shows gorgeous fruit, ripe tannins, and a savory minerality.

VINTAGE NOTES

The 2018 growing season in Napa Valley was again unique. It is known as a flashy vintage with lots of powerful rich black fruits. This was a result of a markedly cooler weather conditions. Spring was cooler than normal, which delayed budbreak, bloom and then veraison compared to the previous five year averages. The mild weather patterns in August and September allowed for excellent overall phenological ripening and development of a complex aroma and flavor profile in the finished wines. Awesome color and flavors are key indicators of this exceptional vintage.

TASTING NOTES

Deep red color with purple edges. The aromas open with red perfumed floral notes, dark fruit, and a little vanilla. While anise is the hallmark of Napa Cabernet, this is a little riper than that, being more black cherry and blackberry. The mouth has a deep lush velvet taste that lasts throughout. Elegant with finesse. This Cabernet is fresh and focused with a creamy texture and layers of blackberry, mocha and black cherry. The seamless tannin structure and balance culminate in an uplifting, lengthy supple finish.

WINEMAKER

Nick Goldschmidt

VINTAGE

2018

VARIETAL

100% Cabernet Sauvignon

APPELLATION

Oakville, Napa Valley

VINEYARD / ELEVATION

Game Ranch / 700'

SOIL / PRUNING / TRELLIS

Volcanic, Clay, Gravelly Loam / Cane / Vertical

VINES / ROOTSTOCK / CLONE

Planted 1989 / 110R / 337 & 4

HARVEST DATE / YIELD

Hand-picked 11/1/2018 / 3.0 tons per acre

ALCOHOL / TA / pH

14.7% / 6.5g/L / 3.7

FILTERING

Unfined / Unfiltered / Vegan

BOTTLE AGE

30 Months

BARRELS

Demptos / 85% New

CELLARING POTENTIAL

20-25 Years

CASES PRODUCED

289, 12-PACKS

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.

