

CHELSEA Goldschmidt

Salmon's Leap, Dry Creek Valley 2019 MERLOT

CURRENT RELEASE

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 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 2019. A perfectly ripe and full fruit flavored vintage. Brilliant!

TASTING NOTES

Mid-purple edge with a brilliant red middle. With the great water-holding-capacity soil we are able to make full flavored Merlot with balanced acid and tannin. We highlight the elegance of the varietal with sweet fruit aromas of plum, blueberry and dark chocolate. In the mouth: Velvety tannins and a beautiful salinity makes you want to take another sip. Coffee and cedar along with a mix of blackberries and baking spice makes the Merlot complex and elegant, offering smooth layers of pomegranate and a depth of dark chocolate carrying through the persistent finish. Drink through 2031.

VINTAGE
2019

VARIETAL
100% Merlot

APPELLATION
Dry Creek Valley

VINEYARD / ELEVATION
Salmon's Leap, 200 ft

SOIL / PRUNING / TRELIS
Sandy loam, cane pruned, Lyre and VSP

VINE AGE / ROOSTOCK / CLONE
31 Years, 110R, Clone 337

HARVEST DATE / YIELD
Hand-picked 10/21/19, 2.9 tons per acre

ALCOHOL / pH / TA
14.5%, 3.7, 5.8g/L

FILTERING
Unfined, Unfiltered, Vegan

BARREL
90% French, 10% Hungarian, 20% New

AGED / CELLARING POTENTIAL
12 Months, 10 Years

CASES PRODUCED
669, 12-Packs

WINEMAKER
Nick Goldschmidt



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.



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