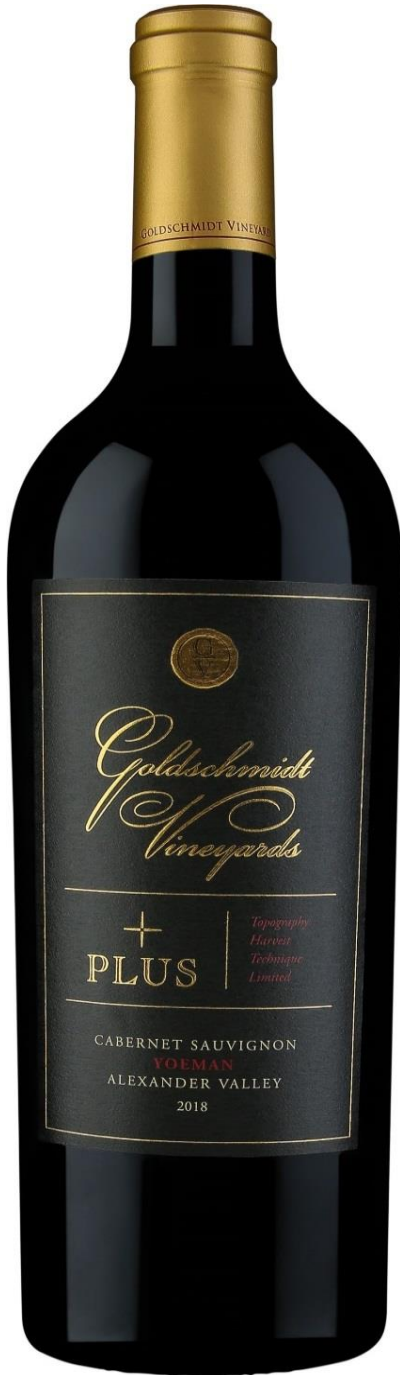


Goldschmidt Vineyards PLUS

Yoeman Cabernet Sauvignon 2018

CURRENT RELEASE



VINEYARD NOTES

Yoeman is a small mountain vineyard just south of Geyserville. Terraced slopes facing southeast are comprised of well-draining, glacial loam soils. Soft morning sun promotes slower grape maturation and longer hang times. Two very old field selections allow for more diversity in the clusters. Upon achieving full ripeness, the berries may vary in size, acidity, and flavor profile with red fruit flavors in one cluster and black fruit characteristics in the others. Low input, very low yields. Rarely do vineyard conditions afford a winemaker the opportunity to make Cabernet such as this. With its multi-layered and pronounced “grip” we push the stylistic boundary and perception of fine Alexander Valley Cabernet Sauvignon.

VINTAGE NOTES

Despite a warm February, the 2018 growing season started off cooler than the past few. A cool spring meant bloom lasted longer, but fruit set was consistent. In fact, it was a near-perfect fruit set which led to large grape clusters. Only minimal heat spikes during the summer resulted in a moderate season with veraison starting later as well. Harvest started two to three weeks later than in recent years, which is historically more typical. Harvesting with cool mornings compared to the heat waves of 2017 was a pleasure, and far less stressful.

TASTING NOTES

This wine has a deep purple color with aromas of black cherry and plum, leading to a deep complexity with a touch of licorice and vanilla oak. The palate is full of black fruit with long supple tannins, building to the end. 2018 was an early vintage and so we have great structure along with the elegant Yoeman finish.

VINTAGE

2018

VARIETAL

100% Cabernet Sauvignon

APPELLATION

Alexander Valley

VINEYARD / ELEVATION

Yoeman / 282' – 325'

SOILS / PRUNING / TRELLIS

Gravelly Loam / Cane / Head Pruned, Open Wire

VINES / ROOTSTOCK / CLONE

Planted 1998 / 110R / Jackson, Jenkins Selection

HARVEST DATE

10/23/2018

HARVEST YIELD

2.3 tones per acre

ALCOHOL / TA / pH

14.8% / 5.6g/l / 3.7

FILTERING

Unfined / Unfiltered / Vegan

BOTTLE AGE

48 Months

BARRELS

125% Allier / Tight Grain

CELLARING POTENTIAL

20-25 Years

CASES PRODUCED

97, 12-PACKS

WINEMAKER

Nick Goldschmidt

Topography + Harvest + Technique + Limited

