



2019 Game Ranch Cabernet Sauvignon

Cabernet Sauvignon Oakville



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 2019 growing season was dominated by the massive rainfall in the winter, which led to a full soil moisture profile late in the season. This was followed by a long, warm summer seeing very few extreme heat events, with foggy mornings setting the stage for slow ripening and expressive wines. The long, mild finish to the season helped to preserve freshness and finesse in the fruit with abundant hang-time leading to great color, structure, and soft tannins. Yield was less than average leading to an exceptional vintage. Bright red fruits, balanced acidity and tons of texture.

TASTING NOTES

Vintage 2019 was characterised for exceptional color, one of the darkest seen in the last few years. On the nose this wine shows profiles of blonde tobacco and blackberry that marries beautifully with hints of vanilla bean. Game Ranch is a complex wine that requires time to appreciate the subtle layers that you will get with each sip. Round, soft and silky tannins accompany the perfect acidity and structure giving place to an amazing lush finish that only a well-crafted Cabernet can provide.

VINTAGE

2019

VARIETAL

100% Cabernet Sauvignon

APPELLATION

Oakville, Napa Valley

VINEYARD / ELEVATION

Game Ranch / 700'

SOILS

Volcanic, Clay, Gravelly Loam

PRUNING / TRELLIS

Cane / Vertical

VINES / ROOTSTOCK / CLONE

Planted 1989 / 110R / 337 & 4

HARVEST DATE

Hand-picked 10/14/2019

HARVEST YIELD

3.0 tones per acre

ALCOHOL / TA / pH

14.9% / 6.1g/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

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 Cabernet is crafted to achieve exceptional richness, quality and balance—the hallmark of a world-class wine.

