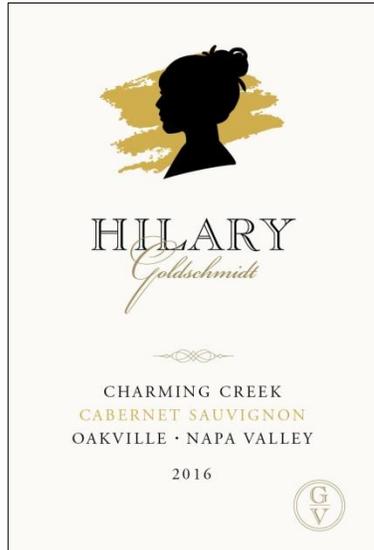


2016
HILARY GOLDSCHMIDT
"Charming Creek"
OAKVILLE
NAPA VALLEY
CABERNET SAUVIGNON



The Oakville district is the heart and soul of Napa Valley Cabernet Sauvignon, where the coolness of the south meets up-valley warmth in perfect equilibrium. Oakville isn't too hot; it isn't too cold. It's just right. That's why Cabernet Sauvignon from Oakville so perfectly expresses the essential qualities of the varietal in deep, complex wines that can last for decades. Charming Creek is located on Route 29 just north of Oakville Cross Rd. The old Clone 7 Cabernet Sauvignon vines here give perfumed aromatics but also silkiness, deep color, power and richness. Also typical of Clone 7, the wines age very gracefully and show good acidity and structure when older. After 10 years this vineyard will still show dark fruits and supple tannins.

TECHNICAL DATA

Vintage: 2016
Bottling Date: June 15, 2018
Release Date: Sep 2019
Varietal: 100 % Cabernet Sauvignon
Planted: 1980
Trellis: GDC
Row Orientation: North-South
Soils: sandy loam and bale loam
Rootstock: 1103 Paulsen
Clone: 7
Yield: 3.9 tons per acre
Brix: 24.9
pH: 3.78
Total Acidity: 6.1 g/L
Alc %: 14.5
Aging: 20 months
Barrels: 100% French, tight-grain
25% new
75% 2-3 year old barrels
ML: Full
Fining: No
Filtered: No
Cases Produced: 3,455

VINTAGE NOTES:

2016 felt more like a normal year. After years of drought, the water table got renewed to full capacity by the long winter rains. The season started off a little cool and bud break came a bit early. A very mild summer ensued and ripening was slow and steady. We didn't get the normal high heat in July and August, which provided for longer hang times for the grapes. The clusters filled out nicely and the berries grew to normal sizes. Some unseasonably cool temperatures in mid-September put the brakes on harvest, but only temporarily, allowing us to free up some tank space. The yields were down just a bit but the flavors and concentrations are first-rate.

TASTING NOTES:

Deep garnet-purple; concentrated aromas of chocolate and black cherry alongside notes of cinnamon and hazelnut. The entry of this wine is juicy with a silky-smooth texture that builds through the mid-palate. Blackberry and black current flavors are supported with well-integrated oak. Nicely balanced and shows the fresh acidity on the finish that Oakville is known for.