

HILARY *Goldschmidt*

Charming Creek, Oakville Cabernet Sauvignon 2019

CURRENT RELEASE

VINTAGE

2019

VARIETAL

100% Cabernet Sauvignon

APPELLATION

Oakville, Napa Valley

VINEYARD / ELEVATION

Game Ranch / 700'

SOILS

Volcanic, Clay, Gravelly Loam

PRUNING / TRELIS

Cane / Vertical

VINES / ROOTSTOCK / CLONE

Planted 1989 / 110R / 337 & 4

HARVEST DATE

Unfined / Unfiltered / Vegan

HARVEST YIELD

3.9 tones per acre

ALCOHOL / TA / pH

14.7% / 6.1g/L / 3.77

FILTERING

Unfined / Unfiltered / Vegan

BOTTLE AGE

24 Months

BARRELS

Demptos / 85% New

CELLARING POTENTIAL

20-25 Years

CASES PRODUCED

2711, 12-PACKS

SUGGESTED RETAIL PRICE

\$50

WINEMAKER

Nick Goldschmidt

VINEYARD NOTES

The Oakville district is the heart and soul of Napa Valley Cabernet. 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 perfectly expresses the essential qualities of the varietal as deep, complex wines that can last for decades. Charming Creek vineyard 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 is the wines age very gracefully—moving from purple to red— while showing good acidity and structure when older.

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. A "near perfect" harvest!

TASTING NOTES

Purple edges lead to a bright red garnet hue. Delicate aromas of strawberry, with hints of plum and raspberries. Sweet vanilla opens up on the mouth with highlights of caramel. Essence of mineral and graphite show on the length of the mouth mingling with more vanilla and pomegranate in the finish.



Goldschmidt Vineyards wines are designed to showcase the finest examples of single-vineyard bottling. Sourced from Alexander Valley and Napa Valley/Oakville appellations, site-specific harvests and state-of-the-art winemaking to craft our Cabernet Sauvignon.



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