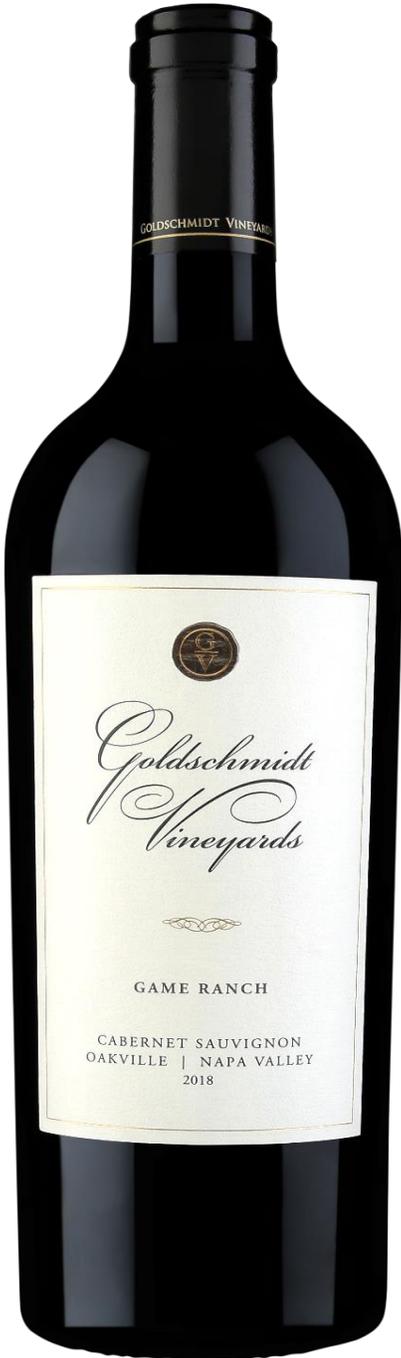


CURRENT RELEASE

Cabernet Sauvignon 2018

Goldschmidt Game Ranch 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 2018 growing season in Napa Valley was again unique. It is known as a flashy vintage with lots of powerful rich black fruits. This was a result of a markedly cooler weather conditions. Spring was cooler than normal, which delayed budbreak, bloom and then veraison compared to the previous five year averages. The mild weather patterns in August and September allowed for excellent overall phenological ripening and development of a complex aroma and flavor profile in the finished wines. Awesome color and flavors are key indicators of this exceptional vintage.

TASTING NOTES

The 2018 Game Ranch has a deep red color with purple edges. The aromas open with red perfumed floral notes, dark fruit, and a little vanilla. While anise is the hallmark of Napa Cabernet, this is a little riper than that, being more black cherry and blackberry. The mouth has a deep lush velvet taste that lasts throughout. Elegant with finesse. This Cabernet is fresh and focused with a creamy texture and layers of blackberry, mocha, and black cherry. The seamless tannin structure and balance culminate in an uplifting, lengthy supple finish.

VINTAGE

2018

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 11/1/2018

HARVEST YIELD

3.0 tones per acre

ALCOHOL / TA / pH

14.7% / 6.5g/L / 3.7

FILTERING

Unfinned / 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.

