

# *Goldschmidt Vineyards* PLUS

## Game Ranch Cabernet Sauvignon 2018

CURRENT RELEASE



### 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 PLUS shows gorgeous fruit, ripe tannins, and a savory minerality.

### 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 red hue with purple edges. The aromas start with black cherry and plum finishing with a deep blackberry nose. For mouth feel it has a texture similar to licorice interwoven with vanilla oak. The tannins are supple and full which is classic Oakville. There are many layers and with 2018 being an early vintage, there is a great structure throughout this wine.

### VINTAGE

2018

### VARIETAL

100% Cabernet Sauvignon

### APPELLATION

Oakville, Napa Valley

### VINEYARD / ELEVATION

Game Ranch / 700'

### SOILS

Volcanic, Clay, Gravelly Loam

### VINES / ROOTSTOCK / CLONE

Planted 1989 / 110R / 337 & 4

### PRUNING / TRELLIS

Cane / Vertical

### HARVEST DATE

11/1/2018

### HARVEST YIELD

3.0 tones per acre

### ALCOHOL / TA / pH

14.8% / 5.7g/l / 3.72

### FILTERING

Unfined / Unfiltered / Vegan

### BOTTLE AGE

12 Months

### BARRELS

125% Allier / Tight Grain

### CELLARING POTENTIAL

20-25 Years

### CASES PRODUCED

97, 12-PACKS

### WINEMAKER

Nick Goldschmidt

*Topography + Harvest + Technique + Limited*

