

# HILARY

*Goldschmidt*

Charming Creek, Oakville

## Cabernet Sauvignon 2021

### VINTAGE

2021

### 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

Harvested 10/11/21

### HARVEST YIELD

3.2 tons per acre

### ALCOHOL / TA / pH

14.7% / 5.7g/L / 3.78

### FILTERING

Unfined / Unfiltered / Vegan

### BARREL AGE

18 Months

### BARRELS

Demptos / 85% New

### CELLARING POTENTIAL

15 Years

### CASES PRODUCED

2,107 6 PACKS

### 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. 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, the wines age very gracefully—moving from purple to red—while showing good acidity and structure when older.

### VINTAGE NOTES

Vintage 2021 was one of the longest ripening seasons for the past two decades. Seasons are starting earlier due to lack of water; creating early warm Spring soil temperatures. This is evened out with the August cooling trend at veraison. However, there was the heat spike over Mother's Day weekend which restricted the berry expansion. Yields were lighter with small berries and small clusters. All this led to unusually dense concentration.

### TASTING NOTES

This highly acclaimed vineyard produces classic wine with dark cassis and blackberry notes. It is reminiscent of a fine Bordeaux from Pauillac. Its fine-grained tannins are strong, yet polished, making it wonderful for drinking today or for saving for a special occasion in the future. Pair with traditional seared filet of beef, Osso Bucco, or lamb lollipops with rosemary demi-glaze.



*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, they achieve exceptional richness, quality, and balance—the hallmark of a world-class wine.*



wine@goldschmidtvineyards.com

goldschmidtvineyards.com

Winery Office (707) 431-8277

