HILARY Goldschmidt

Charming Creek, Oakville

Cabernet Sauvignon 2022

VINTAGE
2022

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
24-Oct-22

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
2140

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

The early summer was ideal with abundant early rain and excellent Spring and Summer weather. Mid-season was nice and even until we hit the heat spike over Labor Weekend. With open canopies, flavor and tannins matched the sugar with an early harvest. Before the heat we were harvesting at a slightly slower pace but as I could see the heat coming, we certainly sped up.

TASTING NOTES

The palate is lush and creamy on entry with mineral notes. The color is deep purple with a youthful hue. It is elegant and yet has mid-palate power and weight. The texture is satiny and bright and held together by fine-grained tannins. Aromas include blueberry, black cherry, and plum with a hint of rose petals. Black fruits bring the flavor of blackberry, black fig and a touch of cocoa. A delicate dark chocolate bitterness lingers on the finish. As Cabernet Sauvignon wine has a more intense and bolder flavor, the food that pairs well with is hearty and rich. Lamb and steak or a great burger with portobello mushrooms. Also great at the end of the evening with your favorite hard cheeses like aged cheddar, gorgonzola, or gouda. Drink now through 2050.

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.

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