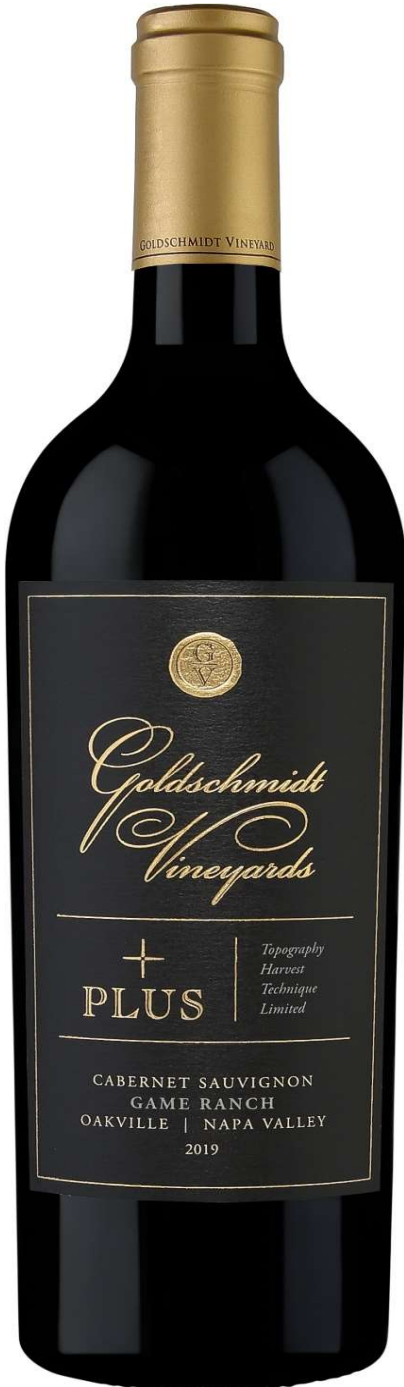


Goldschmidt Vineyards PLUS

Game Ranch Cabernet Sauvignon 2019



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

The 2019 growing season was dominated by the massive rainfall in 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.

TASTING NOTES

The 2019 PLUS captures the vintage beautifully. Deep purple, red in color. The aromatics in the glass pours out purple-blackcurrant, blackberry and boysenberry with toasty vanilla and spice playing supporting roles. Bright, fresh and restrained on entry, the mid-palate offers a blend of fruit, spice, toasty oak and cedar notes. While the finish offers plenty of structure to age beautifully, the round polished tannins give warmth and texture to finish.

VINTAGE

2019

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

11/2/2019

HARVEST YIELD

3.0 tons per acre

ALCOHOL / TA / pH

14.9% / 5.7g/l / 3.71

FILTERING

Unfined / Unfiltered / Vegan

BARREL AGE

36 Months

BARRELS

100% New French Oak

CELLARING POTENTIAL

20-25 Years

CASES PRODUCED

97, 12-PACKS

WINEMAKER

Nick Goldschmidt

Topography + *Harvest* + *Technique* + *Limited*

