

KATHERINE

Goldschmidt

Stonemason Hill, Alexander Valley
Cabernet Sauvignon 2022

VINTAGE

2022

VARIETAL

100% Cabernet Sauvignon

APPELLATION

Alexander Valley

VINEYARD / ELEVATION

Stonemason Hill / 500'

SOILS

Sandy & Bale loam

PRUNING / TRELLIS

Cane Pruned/ Vertical Shoot Position

VINES / ROOTSTOCK / CLONE

Planted 1989 / 110R/ Jackson

HARVEST YIELD

4 tones per acre

ALCOHOL / TA / pH

14.5% / 6.0g/ 3.73

FILTERING

Unfined / Vegan

WOOD PROGRAM

100% French, Med Toast /15% new

CELLARING POTENTIAL

20 Years

CASES PRODUCED

22,000 12-PACKS

WINEMAKER

Nick Goldschmidt

VINEYARD NOTES

Made in tandem by Nick and his middle daughter, Katherine, this very popular Cabernet Sauvignon has become a close family tradition over the years. The 2018 vintage marked a transition to an incredible new vineyard called Stonemason Hill. Located in Alexander Valley, this aptly-named site has large rocks leading up to a stone-walled terrace. Complex and elegant, this vineyard's beautiful gravel loam soil with mature vines—many over thirty years old—is ideally suited for the discerning tasters looking for an elegant wine with loads of personality and style.

VINTAGE NOTES

2022 was a challenging growing year because of little winter rain and several heat spikes throughout the summer. This extended heat in late August through Labor Day caused an earlier than usual harvest. The overall quality of fruit in 2022 was quite good and we should enjoy excellent wines.

TASTING NOTES

The 2022 vintage being warmer than 2021, shows more black fruits as its base. Black cherry, boysenberry and black fig aromas jump out of the glass. It is vibrant with nice perfume. The mouth is very smooth, rich silky tannins go on forever. Good tension in the mouth begs to have a second glass. The complexity is beyond its years. A great Alexander Valley Cabernet combined with a vintage that will age gracefully. Dark fruit flavors and beautiful structure make it a lovely wine for food pairing. This wine's elegance, acidity and spice notes complement grilled or roasted dishes, such as herb-crusted lamb, roasted duck or grilled pork loin. The wine's earthiness even compliments vegetarian dishes, ratatouille or roasted root vegetables.



Goldschmidt Vineyards wines are designed to showcase the finest examples of single-vineyard, single varietal wines. Sourced from Alexander Valley and Napa Valley/Oakville appellations, the site-specific harvests and state-of-the-art winemaking craft our Cabernet to achieve exceptional richness, quality, and balance—the hallmark of a world-class wine.

