



2022 Game Ranch Cabernet Sauvignon Oakville, Napa Valley



VINEYARD NOTES

Winemaker Nick Goldschmidt makes his Oakville Game Ranch in a very approachable, elegant style. Sourced from the eastern-end of Oakville Cross Road, 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 shows gorgeous fruit, ripe tannins, and a savory minerality.

VINTAGE NOTES

The season started a month ahead of average. The early summer was ideal with abundant early season rains and excellent Spring and Summer weather. Mid-season was also nice and even until we hit the heat spike over Labor Weekend. Nice open canopies and so flavor and tannins matched the sugar with our early harvest. I feel 2022 will be one of the most concentrated harvests but it certainly was a season of two picks. 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

Deep purple in color, this wine opens with vibrant aromas of black cherry, wild blackberry, hibiscus, and subtle hints of earth and vanilla. The palate is rich with dark fruit, layered with redwood bark and baking spices. Plush, soft tannins and bright acidity bring enhance the length, complementing the rich fruit and savory understones. A compelling tension infuses the wine with focused energy, promising it will express beautifully for years to come. Drink now through 2048. Pair with steak, roasted lamb, or even mushroom risotto.

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

Hand-picked 10/7/22

HARVEST YIELD

2.8 tons per acre

ALCOHOL / TA / pH

14.9% / 6.6g/L / 3.61

FILTERING

Unfined / Unfiltered / Vegan

BARREL AGE

17 Months

BARRELS

Demptos / 85% New

CELLARING POTENTIAL

20-25 Years

CASES PRODUCED

583

WINEMAKER

Nick Goldschmidt

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

