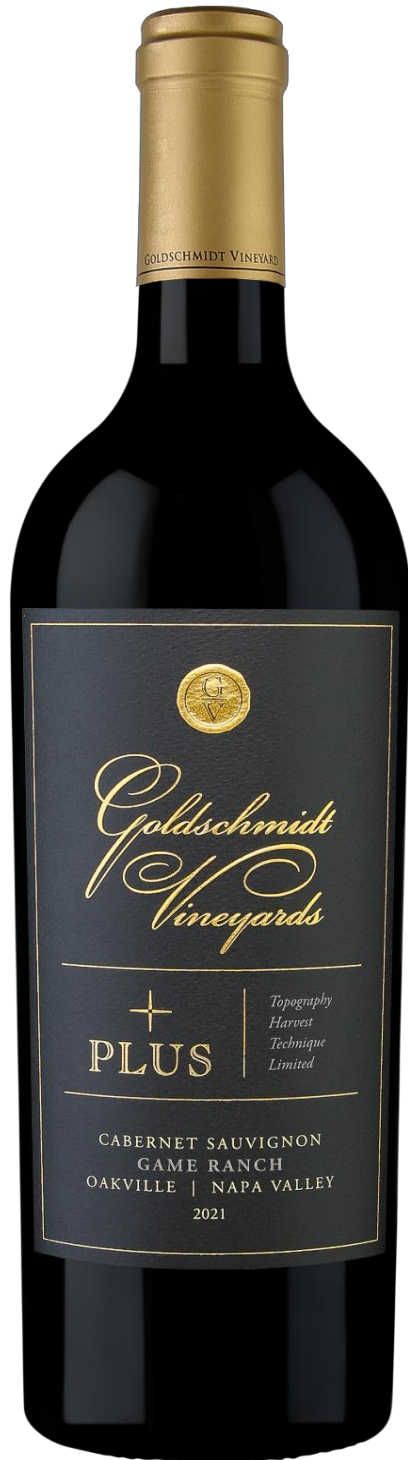


Goldschmidt Vineyards PLUS

Game Ranch Cabernet Sauvignon 2021



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

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

The profile of the fruit from Game Ranch has always been characterized by intense aromas and complex flavors. This is certainly a true statement for this vintage. Intense notes of black cherries, blackberries along with tobacco and oak are the main aromas presented in the wine. The flavors are intense, as expected from this vineyard, complex layers of dark fruit and toasty oak followed with notes of vanilla and spices. The tannins are supple and round, creating the perfect structure that ends with a long and lasting finish.

VINTAGE

2021

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

9/27/2021

HARVEST YIELD

3.0 tons per acre

ALCOHOL / TA / pH

14.9% / 6.8g/l / 3.58

FILTERING

Unfined / Unfiltered / Vegan

BARREL AGE

18 Months

BARRELS

100% New French Oak

CELLARING POTENTIAL

20-25 Years

CASES PRODUCED

119, 12-PACKS

WINEMAKER

Nick Goldschmidt

Topography + Harvest + Technique + Limited

