



2012 CABERNET SAUVIGNON, RIVER PASS VINEYARD, ALEXANDER VALLEY

“It is the land that provides the ultimate counsel. With more than 20 years of experience in the Alexander Valley, I take my time; listening to the land for guidance, interpreting the elements, and sharing the creation – that is my role as Winemaker.” Nick Goldschmidt



94 points

THE TASTING
PANEL

“Nick Goldschmidt started working with this seven-acre vineyard site 15 years ago. He ferments three blocks of hillside and benchland fruit separately and then blends to make this 100% Cab. Supple and luxe, you can tell the sunshine was generous for this vintage. A blackberry syrup is creamy and splashes on the tongue. Sage, lavender, black cherry, currant and nutmeg are among its attributes. The finish shows a coffee-bittersweet chocolate for a toasty quality that’s balanced and delicious”.

Meridith May

Nick Goldschmidt
WINEMAKER

TECHNICAL INFORMATION:

VINTAGE:	2012
AVA:	Alexander Valley
VINEYARD:	River Pass, 7 acres
LAND:	Hillside and bench land, clay loam soil
NORTH BLOCK:	Hand harvested at 135 days (for richness)
MIDDLE BLOCK:	Hand harvested at 140 days (for depth)
SOUTH BLOCK:	Hand harvested at 145 days (for elegance)
VARIETALS:	100% Cabernet Sauvignon
CLONE:	7
HARVEST:	October 12-22, 2012
YIELD:	4-6 tons per acre
HARVEST:	By hand
pH:	3.65
T.A.:	5.7 g/L
ALC%:	14.10%
FERMENT:	Small batch, eight weeks maceration on the skins
AGING:	14 months in barrel
BARRELS:	15% new <i>Demptos</i> French oak
FINING:	No
CASES:	1,232 (12 packs)