2016

THE COUNSELOR

ALEXANDER VALLEY RIVER PASS VINEYARD

CABERNET SAUVIGNON



TECHNICAL INFORMATION

VINTAGE: 2016

APPELLATION: 100% Alexander Valley
VINEYARD: River Pass, near Healdsburg

LAND: Hillside and Benchland, clay

loam soil, 7 acres

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

YIELD: 3.3 tons per acre, by hand

pH: 3.75 T.A. 6.15g/L ALC%: 14.5%

FERMENT: Small batch, eight weeks

maceration on the skins

AGING: 14 months in barrel BARRELS: 15% new Demptos French

Oak, Central France

FINING: No CASES MADE: 5,000

It is the land that provides the ultimate counsel. With more than 20 years of experience in the Alexander Valley, winemaker Nick Goldschmidt takes his time, listens to the land for guidance, interprets the elements, and shares the creation. The River Pass Vineyard is located just north of Healdsburg in Sonoma County. Nick Goldschmidt has been working this site for 15 years. The site is divided into three sections, north, middle, and south and faces southeast. It receives gentle morning sun which permits longer hang-times and greater flavor development. The three blocks are fermented separately and then blended for best expression. Alexander Valley reds typically show red fruits in the nose and notes of herbs.

VINTAGE NOTES:

It felt more like a normal year in Sonoma County in 2016. After years of drought, the water table got renewed by the long winter rains. Spring started off a little cool but then quickly warmed causing bud break to come a early. A very mild summer ensued and ripening was slow and steady. We didn't get the normal high heat in July and August, which provided for longer hang times for the grapes. The clusters filled out nicely and the berries grew to normal sizes. Some unseasonably cool temperatures in mid-September put the brakes on harvest, but only temporarily, and we managed to pick everything before the early October rains. Yields were down just a bit from normal but the flavors and concentrations were fantastic!

TASTING NOTE:

Very dark, almost opaque violet-black color. Red cherry and red raspberry aromas segue into juicy blackberry, fig, and plum flavors. Mocha, spice, and toasty oak further round out the profile, all within an elegant, smooth, and mediumbodied framework. The fully ripe tannins will continue to soften over time creating a silky texture to the finish.

Wick Goldschmidt