



2016 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



Nick Goldschmidt: one of California’s most respected winemakers. An expert in Alexander Valley, with a national reputation for producing top quality (big scoring) Cabernet Sauvignon

Single vineyard: River Pass Vineyard (7 acres) in Alexander Valley AVA (part of *Passalacqua Ranch*, 5th generation Sonoma farmers).

Quality/style: depth, power, elegance

Tasting notes: 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 medium-bodied framework. The fully ripe tannins will continue to soften over time creating a silky texture to the finish.

Packaging: an exciting, artisan entry into a traditional and somewhat stodgy category

Stelvin closure: a huge selling point in a category that is basically void of this benefit

TECHNICAL INFORMATION:

VINTAGE:	2016
AVA:	100% Alexander Valley
VINEYARD:	River Pass, 7 acres
LAND:	Hillside and Benchland, 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
YIELD:	3.3 tons per acre
HARVEST:	By hand
pH:	3.75
T.A.	6.15 g/L
ALC%:	14.5%
FERMENT:	Small batch, eight weeks maceration on the skins
AGING:	14 months in barrel
BARRELS:	15% new <i>Demptos</i> French oak
FINING:	No

Nick Goldschmidt
WINEMAKER