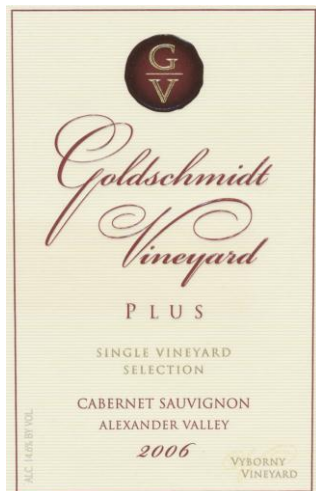


Goldschmidt Vineyard

PLUS

VYBORNY VINEYARD **ALEXANDER VALLEY** **CABERNET SAUVIGNON**



Technical Data

Vintage: 2006
Appellation: Alexander Valley
Vineyard: Vyborny
Varietal: 100% Cabernet Sauvignon
Clones: Heritage, 337
Avg. Vine Age: 35 years
Harvest: Hand-Picked
Harvest Date: October 4, 2006
Yield: 3.2 tons per acre
TA: 5.42 g/Liter
pH: 3.73
Alcohol: 14.5%
Filtering: Unfined / Unfiltered
Aging: Allier Oak, Tight-Grain, 24 mos, 100% New
Cs produced: 194 six-packs

Goldschmidt *Vyborny Vineyard* Cabernet Sauvignon comes from a remarkable site that is on a northeastern slope in the renowned Alexander Valley. The vineyard is situated on a terraced knoll, just east of the town of Geyserville and is comprised primarily of a gravelly loam soil. The slope direction provides excellent exposure of the grape clusters and allows for long “hang time”. This provides us with perfectly formed bunches of grapes that possess optimal ripeness and fully developed varietal character. The unique combination of exposure, soil conditions, drainage, and mature vines, produces wines of rich, concentrated flavors that showcase the true character of the region, the vineyard and the varietal.

Nick Goldschmidt selected 4 barrels of wine from the 2006 vintage that he felt were exceptional. The wine is 100% Cabernet Sauvignon that is aged in 100% new French Oak for 12 months, then gravity racked into a second, new French Oak barrel, for an additional 12 months. The wine was then hand bottled directly from the barrels, unfined and unfiltered. Only 194 six-packs of this wine were produced.

*“Goldschmidt Plus is a wine that exemplifies our philosophy of vine specific winemaking. We have taken what we believed to be the best patch of this tiny vineyard and crafted what turned out to be exceptional barrels of wine that really went above and beyond what we expect from the Goldschmidt Vineyard Cabernet label. The results are fabulous. **Goldschmidt Plus** is all about the sweet spot of the vineyard – **PLUS** – an additional year of ageing in new French oak – **PLUS** – hand bottled, directly from barrel into bottle – **PLUS** – we only made four barrels of it..”*

Nick Goldschmidt
WINEMASTER