

INTRODUCING AN EXCEPTIONAL NEW RELEASE. . .

A NEW TRADITION

"92" points - Wine Spectator

"93" points - Bon Appetit Magazine

Goldschmidt Vineyard

SINGLE VINEYARD SOURCING

Goldschmidt Vineyard Cabernet Sauvignon comes from a single vineyard source on a southeastern slope in the heart of the Alexander Valley. The vineyard is situated on a knoll east of the town of Geyserville and is comprised of a gravelly loam soil which allows for good control of irrigation producing wines of rich, concentrated flavors. Excellent exposure of the clusters combined with long hang time on the vine yields grapes possessing optimal ripeness and maximum varietal character.

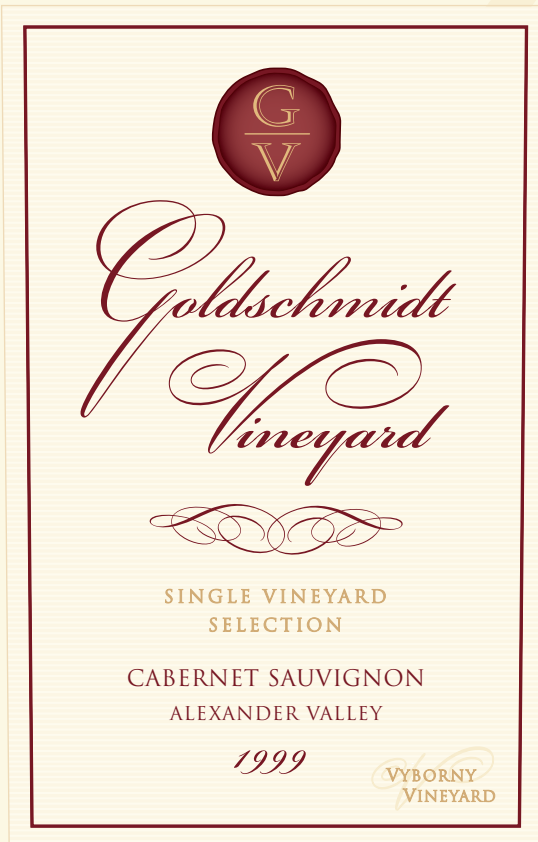
"Great vineyards are naturally balanced, produce smaller than average size berries and produce vines that expose the cluster to the sun uniformly in each vintage. Our site is unique in that it allows for a very long hang time between flowering and harvest. It allows the vine to maximize flavor and tannin development leading to a very rich, and yet supple, wine. The 1999 vintage was classic in that we had a very long period of warm dry weather well into October, when the grapes were harvested."

— Yolyn Goldschmidt, Proprietor

The 1999 Cabernet Sauvignon is the first release in a program designed to showcase single vineyard source wines from both the Alexander and Napa Valley appellations. The goal is to create wines that highlight the distinct characters, benefits and attributes derived from these site specific harvests. Goldschmidt Vineyard Cabernets are crafted with the best possible resources to achieve exceptional richness, quality and balance — the hallmarks of world-class wines.

THE VYBORNY VINEYARD

An exclusive 5 acres of vineyard terraces on a small knoll in the heart of the California's famed Alexander Valley. Excellent soils and optimal cluster exposure in this unique vineyard produces elegant, full-bodied wines with supple tannins balanced with power and weight reminiscent of the great estates around the world.



TECHNICAL DATA

APPELLATION: Alexander Valley

COMPOSITION: 100% Cabernet Sauvignon

TA: 5.6 g/100ml

pH: 3.72

ALCOHOL: 14.4%

SUGAR: Dry

CASES PRODUCED: 240

For further information contact: Steve Bell: T: (310) 577-9919 E: sabwine@earthlink.net

Yolyn Goldschmidt: T: (707) 433-2061 E: forefatherswine@aol.com