

The unanimous Declaration of the thirteen united States of America.

There is much to learn and contend with being a farmer of Goldschmidt Vineyards — a farmer for past and future generations, a farmer to care for and nurture the land, and a farmer to produce a product that is a combination of both art and science. Preparing for the task is often a big job, and the time to do it is long. It is a job that requires a lot of thought and focus on what drives us. It is a job that often leads to a better appearance and for the environment. Making wine for years has brought me. My first year growing organic vegetables was 1982 and since then I have strived to understand both what advances the land and balances it for a better future. Water, wind and soil are the balance of the vine and the farmer on the final result. The farmer comes for the farmer, "Nature's helper". Our ancestors and the dynamics of the winemaking process allow us much to occur naturally. It is a process used on ways to farm with the land, what was once reversed. In my method of farming the pendulum has swung back. The less we interfere with land and wine, the more the spirit shines through. It is a job that I do and I do it with a farmer into the future. It is a job that I do and I do it with a farmer who makes a single vineyard for wine. When my time comes as a forefather, I hope to be thought of as a refiner of process, an elevation of nature, and a protector of twice. Nick Goldschmidt

LONE TREE VINEYARD

Forefathers Lone Tree Cabernet Sauvignon comes from a 3-acre parcel just north of Geyserville. This mountain vineyard faces east and avoids hot afternoon temperatures. East-facing slopes are a relatively rare occurrence in the Alexander Valley, as most are either heavily forested or too steep to plant.



2014 Cabernet Sauvignon

Appellation

Alexander Valley

Vineyard

Lone Tree

Varietal

100% Cabernet Sauvignon

Aging

16 months in 80% new, 70% French and 30% American

Aromas of blackberry, cassis, and violets are followed by cinnamon spice. Dark fruits of blueberry and black currant are tightly woven with dark chocolate nuances from the French oak. The wine is nicely structured with ripe tannins and bright acidity that lead to a white pepper and raspberry finish.

750ml/6pk **List:** \$274.95 **Sale:** \$214.00

ALL SALES SUBJECT TO CONFIRMATION AND AVAILABILITY

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