

2013

HILARY GOLDSCHMIDT  
"Charming Creek"  
OAKVILLE  
CABERNET SAUVIGNON



**TECHNICAL DATA**

Vintage: 2013  
Harvest Date: September 26, 2013  
Bottling Date: June 24, 2015  
Release Date: July 1, 2015  
Varietal: 100 % Cabernet Sauvignon  
Planted: 1980  
Trellis: GDC  
Row Orientation: North-South  
Rootstock: 1103 Paulsen  
Clone: 7  
Yield: 2.9 tons per acre  
Brix: 25.8  
pH: 3.70  
Total Acidity: .656  
Alc %: 14.5  
FSO<sub>2</sub>: 25  
TSO<sub>2</sub>: 104  
Aging: 20 months  
Barrels: 100% French Oak, tight-grain  
25% new  
75% 2-3 year old barrels  
ML: Full  
Fining: No  
Filtered: No  
Cases Produced: 2,550

The Oakville district is the heart and soul of Napa Valley Cabernet Sauvignon, where the coolness of the south meets up-valley warmth in perfect equilibrium. Oakville isn't too hot; it isn't too cold. It's just right. That's why Cabernet Sauvignon from Oakville so perfectly expresses the essential qualities of the varietal in deep, complex wines that can last for decades. Charming Creek is located on Route 29 just north of Oakville Cross Rd. The old Clone 7 Cabernet Sauvignon vines here give perfumed aromatics but also silkiness, deep color, power and richness. Also typical of Clone 7, the wines age very gracefully and show good acidity and structure when older. After 10 years this vineyard will still show dark fruits and supple tannins. The soils in this part of the AVA are well drained sandy-loam and bale loam clay that have been deposited by the Napa River over the ages. Hilary Goldschmidt Cabernet Sauvignon shows a remarkable brightness due to the uniqueness of this site.

**VINTAGE NOTES:**

The 2013 growing season was characterized by drought-like conditions and warm weather. Harvest was early and yields were lower than 2012. The berry size was especially small in 2013 and caused by warm weather and lack of rain in late May and early June. Small berries mean high skin to juice ratios, which is favorable for intensity of flavor and structure. Deeply colored with superb depth and plenty of acidity to match.

**TASTING NOTES:**

Elegant and rich with black currant, cherry, and perfumed aromatics; shows ripe blackberry and raspberry flavors against a backdrop of chocolate and mocha notes. Medium-bodied and smooth with a soft texture, the tannins are plush and well integrated.

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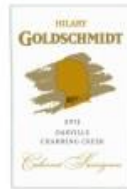
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