



TRIG POINT

"A "trig" has been used for many years to establish boundary lines. Trigonometrical stations were set on the top of hills and used as surveying sites. Just as my father was a land surveyor and used these trigs as a reference, so do I when it comes to well-known vineyard sites" **Nick**

Goldschmidt, Winemaker.

Trig Point is produced by Nick Goldschmidt and his wife Yolyn. After flying the globe for many years as the head-winemaker for the likes of Simi, Allied Domecq, and Beam Estates, Nick decided to start a family company with his wife Yolyn in 1998. The goal of the company was to focus on site specific wine making from great vineyard sites from around the world. Having produced so many world class wines from around the globe, Nick knew exactly from which vineyard sites he would choose to make his wines.

The wines Nick and Yolyn Goldschmidt produce are all single vineyard, handcrafted, small production, artisan wines.

Born in Auckland, Nick found his way to viticulture through a slightly tortuous route. After completing his Bachelor of Science at Canterbury, he ended up in a research position at Lincoln University in 1982. After a year of working in organics, plant breeding and in the small vineyard, Nick pursued a Diploma in Horticulture at Lincoln University. He then worked for

THE WINE

Vineyard Profile

Signpost Vineyard in the West Sebastopol area of Russian River Valley.

- Region produces wonderfully bright, refreshing style of Chardonnay with crisp, green apple characteristics, medium-to-high acidity and good length
- Afternoon breezes continually cool vineyard, under marine layer
- Cool sunlight produces smaller grapes with more ripening days at lower temperatures, producing fruit with more flavor, complexity and quality
- Vineyards were former apple orchards replanted in 1990s
- Soil: Deep to very deep Goldridge sandy loam
- Clone: Old field selection
- Yield: 4 tons/acre

Harvest Notes

- 2020 rainfall 2/3 of average; March & April rains had huge influence in helping vines thrive through hot summer days and cool nights
- Early warmth precipitated harvest beginning 10 days earlier than historical Sonoma County vintages
- Alexander Valley's intense fogs came in from coast every 3 days or so
- Very small crop – 60% of normal; light & rare vintage!
- Hand harvested
- Gently whole-cluster pressed, settled for 48 hrs
- Fermented in temperature controlled stainless steel tanks
- Full malolactic fermentation
- Aged 9 months in medium toast oak barrels

Winemaker's Notes

The smaller berries of the 2020 vintage have resulted in higher fruit concentration and adding a little extra plushness. This opens to ripe creamy aromas with fresh flavors of lychee, tangerine, Asian pear and a little nutty brioche. The wine is rich and light, and beautifully balanced. There are lively lemon flavors accented by creamy aromas. The long succulent apple pie-finish is topped off with melon, subtropical fruits, and a touch of butterscotch right on the finish.

Technical Information

- 100% Chardonnay, old field selection
- Alcohol: 13.9%
- Total Acidity: 6.7 g/l
- pH: 3.53

REVIEWS

Chardonnay Russian River Valley – 2020

93 Points - Wine Enthusiast, November, 2022

#60 Top 100 of 2022

EDITORS' CHOICE

Luxurious in texture and ripe in flavor, this well-oaked and nicely buttery wine from winemaker Nick Goldschmidt exudes richness from the first whiff of caramel to the flavors of poached pear to a lingering finish. Fermented in stainless steel, the wine went through full malolactic to soften and enhance the butter, and then aged in oak barrels for nine months.

GENERAL INFO

Country	USA
Region	Sonoma County
Appellation(s)	Alexander Valley, Sonoma Coast
Proprietors	Nick & Yolyn Goldschmidt
Founded	1998
Winemaker	Nick Goldschmidt
Annual Production	5,000 9L cases
Farming (Sustainable, organic, biodynamic)	Regenerative Farming