

Trig Point

MERLOT - DIAMOND DUST VINEYARD

ALEXANDER VALLEY - 2021

REGION: CALIFORNIA - SONOMA



TRIG POINT



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Merlot

Diamond Dust Vineyard
ALEXANDER VALLEY

ALC. 14.5% BY VOL.

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

THE WINE

Vineyard Profile

The Diamond Dust Vineyard lies just south of the town of Geyserville in the renowned Alexander Valley wine region. The southern, cooler region of the Valley with slightly richer soils produces Merlot with more power and depth.

- Average Vine Age: 30+ years – old, low-vigor vines
- Good canopy- to- crop ratio
- Yield: 4 tons/acre

Harvest Notes

- 2021 was one of longest growing seasons in 20 years
- Seasons starting earlier due to lack of water causing early warm Spring soil temperatures
- Heat spike in mid-May restricted berry expansion
- Cooling trend in August at veraison
- Yields higher with small berries and clusters, creating unusual concentration for young wines
- Hand harvested
- Fermented in temperature controlled stainless steel tanks
- Aged 12 months in used oak barrels

Winemaker's Notes

This wine has beautiful red raspberry, black cherry and deep complex aromas. It shows red plum, red currant, blackberry, and a touch chocolate on the palate. An exceptionally full and round mouth feel finishes with soft tannins.

Technical Information

- 100% Merlot, clone 337
- Alcohol: 14.5%
- Total Acidity: 6.8 g/l
- pH: 3.58



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