Vineyard

- Diamond dust – just to the north of Healdsburg
- Clay over river stone for good water holding capacity.
- Old field selection from an unknown source
- Planted in 1988
- Owned by the Passalacqua family since before prohibition
- Have been making wine from this vineyard since 1995
Winemaking
1. Hand picked starting at 1am to keep the grapes cool
2. Wild ferment so slow and different flavors
3. Extended skin contact for more weight
4. 100% Barrel age with 20% new French oak
5. Early to barrel for quicker integration and early release

Flavor
My goal with merlot is to make a merlot more in a cabernet style. The aromas are deep black fruits and higher complexity due to the barrel type. In the mouth fuller, richer and with more weight than typical.
I spent my childhood holidays helping my mathematical genius father, Donald Goldschmidt, setting out survey lines from Trig points on the tops of hills. These locations act as constant points of reference for all property boundaries and infrastructure.

Just as Trigs are the surveyor’s lasting points of reference, Cabernet Sauvignon, Merlot & Zinfandel are my points of reference. These Bordeaux style varieties set the standard for the finest red wines throughout the world.

Nick Goldschmidt
Key Selling Points
1. 100% V – vineyard, varietal, vintage.
2. Vineyard Management – Spur prune. Only variety I like to do this with
3. Aspect - East Facing
4. Orientation – east west rows
5. Soil – Glacial gravels
6. Site specific winemaking
7. Famous Neighbors - Ridge, Trentadue
8. History – of the site and winemaker in this vineyard
Vineyard

- Rail yard – just to the north of the town of Geyserville
- Clay over river stone for good water holding capacity.
- Old field selection – cuttings stolen from a famous Dry Creek vineyard.
- Planted in 1982 on Saint George Rootstock which was the only one truly resistant to Phyloxeria at the time.
- Purchased in 2010
Winemaking
• I tend to pick a little earlier than most to have balanced alcohol and natural acidity
• Hand harvested in the early morning.
• Wild ferment in tank, pressed off at Hydrometer dryness.
• Strong extraction for maximum body later.
• Early to barrel for quick integration while the wine finishes sugar and Malo ferments.
• Un finned and un filtered – so less impact on mouth during bottling
Flavor

My goal with Zinfandel is to make a wine more in the elegant style rather than the high extract type. I have an aversion to the fake sweet and volatile lift often associated with 15+% alcohols. The aromas of Rail yard are deep black fruits and higher complexity due to the barrel type. In the mouth fuller, richer and with more weight than typical for this alcohol.