Trig Point
Diamond Dust Vineyard
Cabernet Sauvignon new label
2014

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 and Merlot are my points of reference. These Bordeaux style varieties set the standard for the finest red wines throughout the world.

Made and Bottled by Five Gold Hands, Healdsburg, CA

 Contains Sulfites 750 ml.
Diamond Dust Cabernet
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Key Selling Points

1. 100% V – vineyard, varietal, vintage.
2. Vineyard Management – Cane prune
3. Aspect - East Facing
4. Orientation – north south rows
5. Soil – Glacial gravels
6. Site specific winemaking
7. Famous Neighbor of Silver Oak, Jordan, Lancaster
8. History – of the site and winemaker.
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 1998
- Owned by the Passalacqua family since before prohibition
- Have been making wine from this vineyard since 1995
Winemaking

- Cooler site it, is often the last Cabernet I harvest. This means maximum flavor and tannin ripeness with a balanced sugar.
- Hand harvested in the early morning.
- Wild ferment in tank, pressed off after 4 – 6 weeks on extended maceration.
- Strong extraction for maximum body later.
- Early to barrel for quick integration.
- 20% new french and 100% barrel aged.
- 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.
There is so much fraud in this industry I wanted to make a wine that was without question.

- Being 100% vintage means there is no blending across vintages to dilute the true representation of that vineyard for that vintage.
- Being 100% one vineyard means we can take you to the site to see and touch the vines
- Being 100% Variety means that the wine is completely true to type for the site and truly represent the Terroir.
2. Cane Prune v Spur Prune

**SPUR PRUNE**
- Easy and fast
- Needs more hand work during the season
- Early season bud push
- More humidity diseases
- Lower quality in premium vineyards

**CANE PRUNE**
- Slower with more experience needed
- Less hand work during season
- Later bud push so less likely to have frost
- More exposure so less disease pressure
- Higher quality in premium vineyards
Cane Pruned Vines