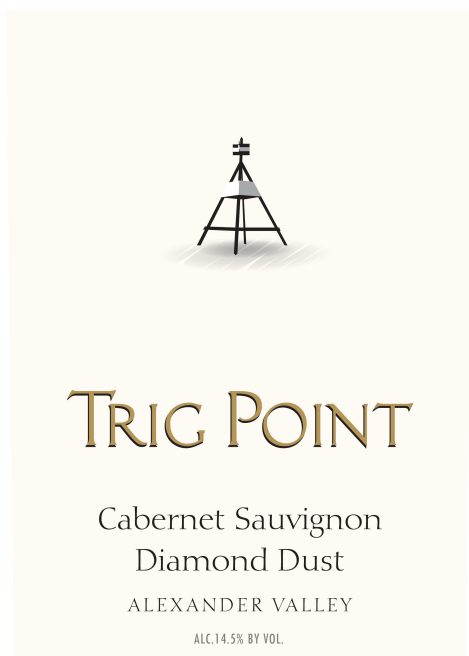


Trig Point

CABERNET SAUVIGNON-DIAMOND DUST VINEYARD-ALEXANDER VALLEY - 2021



REGION: CALIFORNIA - SONOMA



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.

THE WINE

Vineyard Profile

Diamond Dust Vineyard sits on benchland in the Alexander Valley of Sonoma. Topography protects this vineyard from Pacific winds.

- Exposure: South/Southeast
- Soils: Deep, gravelly loam; ideal for growing Cabernet Sauvignon
- Climate: Early morning fogs
- A true “trig point” for one of the great uncompromising vineyards of Alexander Valley, growing classical, lush and varietally true Bordeaux varieties

Harvest Notes

- 2021 one of the longest ripening seasons in past 20 years
 - Seasons starting earlier due to lack of rains, creating early warm spring soil temperatures
 - Heat spike in mid-May restricted berry expansion
 - Cooling trend in August at veraison
 - Yields lighter with small berries and small clusters, creating unusual concentration
 - Hand harvested
 - 100% barrel fermented
 - Aged 18 months in 25% new oak barrels, Taransaud & Boutes
- 60% French
 - 20% American
 - 20% Hungarian

Winemaker's Notes

This wine has a deep purple hue with a red middle, having aromas of blueberry and dark cherry. There is a concentration of blackberries, bittersweet chocolate, and maple with round supple tannins. The finish is luxurious and velvet-like as it gracefully ends. Drink now through the next 10 years.



Technical Information

- 100% Cabernet Sauvignon, Jackson clone
- Alcohol: 14.6%
- Total Acidity: 5.9 g/l
- pH: 3.62
- Yield: 3.5 tons/acre

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