

GHOST PINES®

Winemaker's Blend

Ghost Pines 2005 Napa County/Sonoma County Cabernet Sauvignon

Sonoma Spirit, Napa Elegance: Like the unharnessed, free-forming, ghost-like tree with which it shares a name, Ghost Pines represents the long, rich, winemaking heritage of both Napa and Sonoma Counties. By departing from traditional single appellation grape sourcing, the Ghost Pines winemaker is able to craft consistently superior "Winemaker's Blend" wines which showcase the concentrated yet elegant characters of both Napa and Sonoma.

Description

Employing dual County appellation sourcing for Ghost Pines Cabernet Sauvignon 2005, our winemaker was able to blend a wine which accentuates the best of what Napa and Sonoma Cabernet has to offer. Napa County Cabernet provides lush, jammy, ripe fruit into the blend in a very free-spirited manner. The Sonoma County Cabernet adds fresh red and black fruits along with a strong structural foundation in a disciplined manner. The result is a wine that exhibits the best of both appellations. Our Cabernet Sauvignon displays dark fruit jams, bordering on a syrupy character. Aromas of sweet nuts, sweet aromatics and black pepper complement the dark fruit aromas and flavors of this curvaceous wine. The palate is dense and chewy without being overly astringent.

Viticulture Notes

The 2005 growing season began unusually cold and rainy. A heat spell in mid-March helped the growing season begin early. The rain continued sporadically through June, with summer temperatures rarely rising above 90° F. Although the rain held out until late October, the vineyards were able to catch the sun and heat they needed. The long growing season of 2005 was ideal for developing premium Cabernet Sauvignon grapes with good complexity, maturity and flavor.

Winemaking Notes

The grapes for Ghost Pines Cabernet Sauvignon 2005 were gently delivered whole-berry to the fermenter, eliminating harsh bitterness while maximizing fresh fruit characters. Upon arrival, the grapes were inoculated with Bordeaux yeast strain, optimal for fermentation of premium Cabernet Sauvignon. Fermentation completed in an average of 8 days with temperatures not exceeding 88°F, producing clean, expressive Cabernet Sauvignon character. To create a more complex mouthfeel, 100% of our Cabernet Sauvignon completed malolactic fermentation, contributing a complex texture to the already deep, layered flavors.

Varietal Content: 80% Cabernet Sauvignon, 7% Syrah, 4% Petite Verdot, 4% Malbec, 4% Merlot

Varietal Origin: 61% Napa County, 39% Sonoma County

Titratibility Acidity: 0.6g/100ml

pH: 3.75

Alcohol Level: 13.7%

Residual Sugar: 0.24g/100ml