

# GHOST PINES®

*Winemaker's Blend*

## Ghost Pines 2006 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 2006, 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 2006 growing season began with a very wet winter that lasted through bloom, followed by mild weather up to mid-July. The second part of July saw very warm temperatures, with Coastal regions logging a record three weeks straight of 90 degree-plus days. By August the cooling coastal fog rolled back in, helping slow grape maturity to a more normal pace. The ripening period of August through September was ideal, with moderate temperatures and plenty of sun to gently ripen the fruit. Harvest began in mid-September and was completed in October. Overall, the 2006 vintage was one of the best in many years, with sound, ripe fruit and very few defects in the crop.

### Winemaking Notes

The grapes for Ghost Pines Cabernet Sauvignon 2006 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.

<b>Varietal Content:</b>	80% Cabernet Sauvignon, 17% Merlot, 3% Cabernet Franc
<b>Varietal Origin:</b>	72% Napa County, 28% Sonoma County
<b>Titratibility Acidity:</b>	0.57g/100ml
<b>pH:</b>	3.76
<b>Alcohol Level:</b>	13.9%
<b>Residual Sugar:</b>	0.29g/100ml

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