

GHOST PINES®

Winemaker's Blend

Ghost Pines 2006 Napa County/Sonoma County Chardonnay

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

Ghost Pines Chardonnay 2006 possesses expressive fruit-forward characters, the result of sourcing only Premium fruit from three of California's most recognized Chardonnay appellations: Sonoma, Napa and Monterey Counties. Modern winemaking technique allowed this wine to express characters of baked apple and lemon cream accented by an elegant, sweet, toasty vanilla finish.

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 Chardonnay 2006 were whole cluster pressed to eliminate bitterness and to maximize fresh fruit characters. After press, the juice was settled for 12-24 hours prior to inoculating with Montrachet and Premier Cuvee yeast strains. The juice was allowed to ferment for 2-3 weeks at 60oF, producing clean, expressive Chardonnay character. To create a more complex mouthfeel, a portion of the wine underwent sur lie aging and was influenced by oak. A portion of our Chardonnay completed malolactic fermentation, contributing a buttery texture along with deep, layered flavors.

Varietal Content: 98% Chardonnay

Varietal Origin: 81% Sonoma County, 16% Napa County, 3% Monterey County

Titratibility Acidity: 0.58g/100ml

pH: 3.43

Alcohol Level: 13.7%

Residual Sugar: 0.25g/100ml