

GHOST PINES®

Winemaker's Blend

Ghost Pines 2006 Napa County/Sonoma County Merlot

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 Merlot 2006, our winemaker was able to blend a wine which accentuates the best of what Napa and Sonoma Merlot has to offer. Napa County Merlot provides lush, jammy, ripe fruit into the blend in a free-spirited manner. The Sonoma County Merlot 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 Merlot displays aromas and flavors highlighted by fresh blackberry and deep red jams along with subtle nuttiness, dried oats and sweet toast.

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. 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 Merlot 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 the fermentation of premium Merlot. Fermentation completed in an average of 8 days with temperatures not exceeding 88°F, producing clean, expressive Merlot character. To create a more complex mouthfeel, 100% of our Merlot completed malolactic fermentation, contributing a complex texture to the already deep, layered flavors.

Varietal Content:	92% Merlot; 7% Zinfandel
Varietal Origin:	60% Napa County, 40% Sonoma County
Titratibility Acidity:	0.55g/100ml
pH:	3.65
Alcohol Level:	14.15%
Residual Sugar:	0.4g/100ml

Wine Description

Aromas and flavors highlighted by fresh blackberry and deep red jams along with subtle nuttiness, dried oats and sweet toast.