

GHOST PINES®

Winemaker's Blend

Ghost Pines 2007 Napa County/Sonoma County Cabernet Sauvignon

Like the unharnessed, free-form, ghost-like tree with which it shares a name, Ghost Pines represents the long, rich, winemaking heritage of California's finest appellations. 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 flavor characters that come from the best growing regions in the state.

Description

Sourcing from both the Napa and Sonoma appellations allows our winemaker to blend a wine which accentuates the best of what each region has to offer. Napa County Cabernet provides lush, jammy, ripe fruit to the blend in a very free-spirited yet elegant manner. The Sonoma County Cabernet adds fresh red and black fruits along with a strong, disciplined structural foundation. The result is our 2007 Ghost Pines Cabernet Sauvignon, which displays aromas of dark fruit jam, sweet nuts, and black pepper that combine with dark berry fruit flavors. The palate is dense and chewy without being overly astringent.

Viticulture Notes

A dry winter and warm, dry spring initiated an early start to the 2007 Napa Valley growing season. The weather remained fairly mild through the harvest months with the only heat spike occurring in early September. Temperatures cooled throughout the remainder of September which slowed the ripening of certain varieties and set a good pace for harvest, allowing winemakers to focus on bringing in and crushing one variety at a time. Many wineries waited until the very end of harvest to pick some of the later-ripening varieties, and were rewarded with a very high quality crop. Overall, the 2007 crop was much smaller and produced lower alcohol levels than the 2005 and 2006 crop, so the quality of the resultant wines is exceptional. Summer 2007 was dry in Sonoma, with no rain to threaten rot or mildew. In addition, the classic morning fog made a frequent appearance but burned off by the early afternoon. This gave the grapes the best of both worlds: warm sunshine to develop ripe flavors, and cool temperatures to maintain acidity in the fruit. The 2007 weather was balanced; there were no major heat spells or cold snaps, just steady, cool-climate temperatures that created a perfect environment for growing world-class grapes.

Winemaking Notes

The grapes for the 2007 Ghost Pines Cabernet Sauvignon were gently delivered in whole berries to the fermentor, eliminating harsh bitterness while maximizing fresh fruit character. Upon arrival, the grapes were inoculated with Bordeaux and D254 yeast strains, optimal for fermentation of Cabernet Sauvignon. Fermentation temperatures did not exceed 88°F and produced a clean, expressive Cabernet Sauvignon character.

Varietal Content:	85% Cabernet Sauvignon, 10% Merlot, 3% Tempranillo, 2% Cabernet Franc/Syrah
Varietal Origin:	59% Napa County, 41% Sonoma County
Titratibility Acidity:	0.57g/100ml
pH:	3.76
Alcohol Level:	13.9%
Residual Sugar:	0.29g/100ml

Wine Description

Aromas of dark fruit jam, sweet nuts, and black pepper that combine with dark berry fruit flavors. The palate is dense and chewy without being overly astringent.