

Ghost Pines Chardonnay 2007

Sonoma Spirit, Napa Elegance:

Like the unharnessed, free-forming, ghost-like tree with which it shares a name, Ghost Pines Chardonnay represents the rich winemaking heritage of Napa, Sonoma and Monterey 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 Napa, Sonoma and Monterey.

Harvest Report:

2007 in Napa began dry with cold days and colder nights. Spring temperatures were warmer than normal, which resulted in earlier budding, bloom and set in the vineyards. The summer growing season was mild, with few days topping 100 degrees. There was a brief period of heat that spiked around Labor Day, but the temperatures cooled after several days. This heat spike added the boost of sugar development that growers were looking for to complement the excellent acid structure developed in the white varieties.

The summer 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 in 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 create a perfect environment for growing world-class Chardonnay grapes.

Likewise, Monterey County’s summer was cool and dry, with approximately 75% of the area’s normal precipitation. This contributed to a smaller crop and smaller berries, creating a greater skin to juice ratio, enhancing quality. Because of this, the fruit developed intense varietal flavors.

Winemaker Notes:

The grapes for Ghost Pines 2007 Chardonnay 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 fermentation. The juice was allowed to ferment for 2-3 weeks at 60°F, producing clean, expressive Chardonnay character. To create a more complex mouthfeel, a portion of the wine underwent sur lies aging and was influenced by oak. 100% of our Chardonnay completed malolactic fermentation, contributing a buttery texture along with deep, layered flavors.

Taste Profile:

Ghost Pines 2007 Chardonnay 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 techniques allow this wine to express characters of baked apple, pear and lemon cream accented by an elegant and sweet vanilla finish.

Finished Wine:

Varietal Content:	99% Chardonnay
Appellation:	24% Sonoma County, 36% Napa County, 39% Monterey County
Alcohol Content:	14.3%
Titrateable Acidity:	0.55 g/100ml
pH:	3.58
Residual Sugar:	0.63 g/100ml