

GHOST PINES[®]

2007 Ghost Pines Merlot

Excellence Has No Boundaries: 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.

Harvest Report: 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 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.

Winemaker Notes: The grapes for Ghost Pines Merlot 2007 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.

Taste Profile: Employing dual County appellation sourcing for Ghost Pines Merlot 2007, 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.

Finished Wine:

Varietal Content: 95% Merlot, 2% Cabernet Sauvignon, 1% Syrah, 1% Tempranillo, 1% Tannat

Appellation: 51% Napa County, 49% Sonoma County

Alcohol Content: 14.18%

Titrateable Acidity: 0.57 g/100ml

pH: 3.62

Residual Sugar: 0.38 g/100ml