

GHOST PINES®

2008 Ghost Pines Cabernet Sauvignon

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: The 2008 Napa Valley growing season began with the challenges of both drought and frost, but the weather quickly moderated. The weather remained fairly mild through the harvest months with just a few heat spikes as harvest began. However, the initial problems associated with the cold and lack of water at the start of the season led to much lower yields. Despite these difficulties, the fruit harvested was of exceptional quality, exhibiting rich, ripe dark fruit characteristic.

The challenging 2008 growing season began in Sonoma with unusually dry weather in late winter and spring with an unexpected frost in late April. As the vines were beginning to bloom in May, an extended heat wave set a smaller crop than normal in the vineyards. However, the end of spring and the summer months were typically moderate and warm with few heat spikes, which provided perfect conditions for the ripening of the grapes. Harvest began earlier than usual in August and picking rapidly increased as a heat wave in early September caused wine grapes to quickly ripen. The weather cooled in late September and harvest was complete by the end of October with minimal challenges. Yields were lower than previous vintages, but the result was fruit of excellent quality with intensity and depth.

Winemaker Notes: The grapes for the 2008 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.

Taste Profile: 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 flavors to the blend in a very free-spirited yet elegant manner. The Sonoma County Cabernet adds fresh red and black fruit flavors along with a strong, disciplined structural foundation. The result is our 2008 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.

Finished Wine:

Varietal Content: 81% Cabernet Sauvignon, 13% Merlot, 4% Petit Verdot, 1% Petite Sirah, 1% Cabernet Franc

Appellation: 68% Napa County, 32% Sonoma County

Alcohol Content: 13.33%

Titrateable Acidity: 0.60 g/100ml

pH: 3.61

Residual Sugar: 0.39 g/100ml