

GHOST PINES®

2009 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: Following a cold and soggy finish to 2008, late winter and early spring of 2009 in Sonoma were unusually warm and dry. The growing season was uneventful and temperatures were cooler than growers had seen in recent vintages, with fewer heat spikes in July and August than usual. Although yields were lower, the resulting fruit was generally more elegant.

The 2009 harvest in Napa Valley went smoothly due to a summer of mild, steady weather that resulted in early-ripening whites. The ideal growing conditions lasted until October, when a pair of strong storms hit, but a majority of fruit benefited overall from excellent colors, extraction and flavor.

Lake County had a lighter than average crop in 2009 but overall excellent quality grapes with great flavor intensity. Weather was cooperative, compared to the 2008 early frost, and there were no major problems of mildew or rot in the vineyards. The 2009 vintage is thought to be one of the best vintages in Lake County in the last five years.

Winemaker Notes: The grapes for the 2009 Ghost Pines Cabernet Sauvignon were gently destemmed resulting in some whole berries to the fermentor, eliminating harsh bitterness while maximizing fresh fruit character. Upon arrival, the grapes were fermented in stainless steel fermenters at a temperature of 85°F for an average of 6 to 8 days. The wine then went through malolactic fermentation and was cross-flow filtered prior to bottling.

Taste Profile: 2009 marks the first vintage for the inclusion of Lake County sourcing in our Ghost Pines Cabernet Sauvignon blend. Lake County contributed incredible ripe fruit and a generous mouthfeel and viscosity to the overall blend. Sonoma County vineyards supplied jammy dark fruits, and Napa County vineyards were instrumental in establishing the foundation for structure and density to support Sonoma County's fruit forward characteristics. The result is our 2009 Cabernet Sauvignon, which displays aromas and flavors of plums and blackberries, with layered notes of mocha, toasted pound cake and roasted nuts. This wine has superb complexity and an aging potential up to 3 years.

Finished Wine:

Varietal Content: 91% Cabernet Sauvignon, 9% Other

Appellation: 48% Sonoma County, 40% Napa County, 12% Lake County

Alcohol Content: 14.1%

Titrateable Acidity: 0.56 g/100ml

pH: 3.69

Residual Sugar: 0.28 g/100ml