

GHOST PINES®

2009 Ghost Pines Chardonnay

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 Sonoma, Monterey, and Napa 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 characteristics of each appellation.

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 and lower in alcohol.

The 2009 growing season was tricky in Monterey County, with drought conditions, low yields and a heavy storm during harvest. Yields were down as a result of tiny clusters, but a late heat spike in the season brought harvest slightly early. The result was fruit with more intensity, deep colors and tannins.

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.

Winemaker Notes:

The grapes for Ghost Pines 2009 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 being racked off the lees for fermentation. The juice was allowed to ferment for 2-3 weeks at 60°F, and then 2-4 weeks at cellar temperature, producing clean, expressive Chardonnay character. To create a richer, more complex mouthfeel, 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 2009 Chardonnay possesses expressive fruit-forward characters, the result of sourcing only Premium fruit from three of California’s most recognized Chardonnay appellations: Sonoma, Monterey and Napa 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: Chardonnay

Appellation: 64% Sonoma County, 22% Monterey County, 11% Napa County

Alcohol Content: 13.99%

Titrateable Acidity: 0.5 g/100ml

pH: 3.45

Residual Sugar: 0.53 g/100ml