

GHOST PINES®

2009 Ghost Pines Zinfandel

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. As September approached, an extended spell of warm temperatures jumpstarted harvest. Then the rainy season began a few weeks early around mid-October, forced growers to pick any grapes still on the vine. Although yields were lower, the resulting fruit was generally more elegant and lower in alcohol.

The 2009 growing year was excellent for San Joaquin County, with the vintage very similar to the North Coast. It was a cool, moderate vintage with rapid growth, and a relatively large crop. However, the early rains in October were challenging for winegrowers who still had grapes hanging on the vine. Overall, the grapes were richly structured and experienced good berry development, showing huge aromatics with nice, dusty tannins.

Winemaker Notes: The grapes for the 2009 Ghost Pines Zinfandel were destemmed, but not crushed, allowing mainly whole berries in the fermentor, which helps to eliminate bitterness while maximizing fresh fruit character. The must was fermented in conesweep, upright, and rotary fermentors, and maintained a temperature no more than 85°F for six to ten days. The skins were allowed full contact during the entire fermentation period, in order to attain optimal extraction of color and flavor in the finished wine. A portion of the wine was aged on fine lees to develop flavor and round out the mouthfeel, but was racked after a few months to retain the fresh fruit flavors and aromas.

Taste Profile: Sourcing from both the Sonoma and San Joaquin appellations allows our winemaker to blend a wine which accentuates the best of what each region has to offer. Sonoma County Zinfandel offers lush fruit, with flavors of savory dark spices and concentrated intensity. The San Joaquin County Zinfandel adds jammy red raspberry and strawberry flavors along with a strong, rich structure. The result is our 2009 Ghost Pines Zinfandel, opening with flavors of dark blackberries, raspberry and strawberry jam with a subtle nutty aromas of dried oat and sweet toast. Full and balanced, our Zinfandel boasts rich, chewy tannins that lead to a long and supple finish.

Finished Wine:

Varietal Content: 99% Zinfandel, 1% Other

Appellation: 85% Sonoma County, 15% San Joaquin County

Label Alcohol: 14.6%

Titrateable Acidity: 0.56 g/100ml

pH: 3.67

Residual Sugar: 0.43 g/100ml