

GHOST PINES®

Ghost Pines® 2013 Red Blend

Ghost Pines knows no boundaries. Without the restriction of traditional winegrowing boundaries, we source grapes for Ghost Pines wines solely for quality and flavor from wherever we find the best fruit. Though sourcing changes from year to year, this philosophy delivers wines of consistent quality with a distinct combination of richness, smoothness and balance that could never be mistaken for ordinary. Named for the indigenous Gray Pines dotting Northern California's hillsides, Ghost Pines embodies the progressive spirit of California winemaking and inspires a sense of individuality.

This Year's Grapes

In 2013, we selected much of the fruit for this blend from Sonoma County, with the balance coming from vineyards in Lake and Napa counties. All three counties saw phenomenal conditions during the growing season, when grapes hung on the vine late into the season and developed concentrated color and layers of flavor. The result is great tannin structure, plush ripeness and desirable length in the wine.

41% Sonoma County

Sonoma County's nuanced Cabernet and Syrah gives our wine notes of complex red fruit, spice and plum. Cool coastal influence contributes polished acidity and length.

37% Lake County

Lake County Zinfandel and Cabernet contribute fine-grained tannins arising from the region's volcanic soils. The fruit also lends notes of juicy raspberry and cola.

22% Napa County

Napa County Merlot and Cabernet, with signature layered ripeness, give the wine finesse and depth along with notes of blueberry, cassis and chocolate.

What It Tastes Like

Grapes for this wine were chosen solely for their quality and flavor. Working without sourcing constraints, our winemakers selected clusters contributing layered flavors of ripe red, blue and black fruit for rich, full-bodied structure and length. Underpinning these flavors are hints of new leather, brown sugar, spice and cocoa that wrap around a smooth mid-palate full of velvety texture and depth. On the long finish, you'll find suggestions of toasty oak, vanillin and pepper framed by firm tannins.

Winemaking Records

We ferment each lot separately before we assembling the final wine. Prior to blending, we start with a base of jammy, peppery Zinfandel from Lake County. To this we add separate lots of Cabernet Sauvignon from all three counties, each of which has gone through a cold soaking period before fermenting at warm temperature to preserve ripeness and structure. To add still more depth and polish, we add Sonoma County Syrah and plush Napa Valley Merlot, finishing with nine months on oak to impart notes of toast, vanilla and cola. We take pride in this wine, which demonstrates the depth and ripeness possible with great California fruit selected solely for its character and flavor.

Varietal Content:	Zinfandel, Cabernet Sauvignon, Syrah and Merlot, with Petite Sirah and Primitivo for layers of additional complexity.	Appellation:	41% Sonoma County, 37% Lake County, 22% Napa County
Alcohol Level:	14.6%	Titrateable Acidity:	0.61g/100ml
		Residual Sugar:	0.2g/100ml
		pH:	3.71