GHOST PINES®

Ghost Pines® 2013 Merlot

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
We chose grapes for this wine solely for their quality and flavor. The 2013 vintage brought outstanding weather to the North Coast, allowing us to source desirably rich, concentrated fruit for our Merlot from Sonoma County's Dry Creek Valley and Alexander Valley AVAs. In Napa Valley AVA, our Ghost Pines and Sage Canyon Vineyards thrived in an exceptional vintage, and we harvested Merlot grapes with phenomenal structure and intensity from these vines.

86% Sonoma County
In 2013 Sonoma saw stable, dry conditions that allowed fruit to achieve full ripeness after generous hang time free from the threat of rain. The region's darkly fruited Merlot gives our wine generous body, seen in its plush mid-palate and polished character. Look for dense flavors of black plum, cola and mocha.

14% Napa County
Mild weather and consistent temperatures in Napa set the pace for classically flavored Merlot with black cherry, coffee and humidor notes. The Napa fruit's monumental structure seamlessly integrates with French and American oak in a wine that offers elegant notes of toast and stellar varietal character.

What It Tastes Like
Working without sourcing constraints, our winemakers selected Merlot clusters contributing layered flavors of dark berries, licorice and espresso alongside lots of richness, full-bodied structure, and desirable length. In addition to these flavors, you'll taste hints of cigar paper, cocoa, caramel and nutmeg wrapped around a remarkably smooth mid-palate full of velvety texture and depth. On the long finish, you'll find suggestions of toasty oak, mouth-filling black fruit, and cola framed by plush tannins.

Winemaking Records
Each lot of our Ghost Pines Merlot was fermented under a unique set of conditions designed to showcase the fruit's outstanding quality. Some lots were cold soaked to amplify their fresh fruit flavors, while others were fermented at higher temperatures to encourage depth of structure and denser, jammier flavor characteristics in the finished wine. To ensure balance, lots with ripe seeds and soft skin tannins were macerated for an extra week post-fermentation for added breadth and mouthfeel.

In all, our Merlot saw up to 15 months' aging in a combination of French and American oak, which contributed additional layers of aroma and flavor, including notes of sweet caramel and vanilla. Our winemakers added Petite Sirah to the blend to intensify the wine's dark fruit notes and spice component.

Varietal Content:	94% Merlot 6%Petite Sirah	**Titratable Acidity:**	0.57g/100ml
		Residual Sugar:	0.3g/100ml
Alcohol Level:	14.5%	**pH:**	3.6
Appellation:	86% Sonoma County, 14% Napa County	**Oak:**	Medium, Medium-Plus Toast Levels

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