2013 ZINFANDEL

GHOST PINES®

Ghost Pines knows no boundaries. Without the restriction of traditional winegrowing boundaries, the grapes for Ghost Pines wines are chosen from California's best regions solely for their quality and flavor. This philosophy delivers wines of consistent quality and 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.



ABOUT THE WINE

Our Ghost Pines Zinfandel blends fruit from San Joaquin and Sonoma counties to accentuate the best of what each of these phenomenal Zinfandel-producing counties has to offer. The 2013 Zinfandel opens with rich, complex aromas of ripe raspberry jam, cracked pepper and toasty oak. On the palate, the wine offers intense, jammy flavors of black cherry, boysenberry, brown spice and cola framed by lush structure and a long, multi-layered finish.

VITICULTURE NOTES

We selected 53% of our blend from San Joaquin County's Lodi AVA, a region renowned for its world-class Zinfandel grapes, and the balance from Sonoma County's Dry Creek Valley AVA, another outstanding region for sought-after Zinfandel fruit.

The 2013 growing season was mild in Lodi, where a Mediterranean climate affords a desirable combination of hot days and cool evenings. Warm spring days were followed by a moderate summer generally free of extreme, high temperatures, allowing Zinfandel fruit to ripen evenly and with full flavor.

The 2013 vintage started early in Sonoma County, where a long, moderate growing season created ideal conditions for ripeness and flavor development in Zinfandel. In both regions, warm, dry conditions allowed for outstanding maturation and development of concentrated flavor in grapes.

WINEMAKER NOTES

Prior to fermentation, we bled off ten percent of the juice from our tanks to enhance the skin-to-juice ratio and increase color and flavor intensity in the glass. Fermentation occurred at a maximum temperature of 88°F to increase extraction and to encourage development of Zinfandel's signature jammy characteristics. We added less than one percent Petite Sirah to complement our Zinfandel's color, dark fruit flavors and structure. Following fermentation, the wine underwent oak aging for six months before the final lots were blended. We used a selection of French and American Oak best suited to accentuating the fruit sources for this wine.

VARIETAL CONTENT:
100% Zinfandel

APPELLATION:
53% San Joaquin County, 47% Sonoma County

ALCOHOL CONTENT:
14.5%

RESIDUAL SUGAR:
0.35 G/100ML

TITRATABLE ACIDITY:
0.56 G/100ML

P H :
3.69

California Table Wine, ©2014 Louis M. Martini Winery, St Helena, CA. All Rights Reserved.