2013 PINOT NOIR

GHOST PINES®

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

Grapes for this wine were chosen solely for their quality and flavor. We selected the majority of the fruit for our 2013 Pinot Noir from Monterey County, with the balance coming from select vineyards in Sonoma County. We chose these two growing regions for their signature cool climates, making them phenomenal sources for flavorful Pinot Noir.

63% Sonoma County
Sonoma County fruit enhances this Pinot Noir with firm structure and notes of dark cherry, pomegranate and lavender.

The 2013 vintage started early in Sonoma County, where a similarly long, moderate growing season was ideal for building ripeness and flavor. Desirable dry conditions and balanced weather prevailed throughout, allowing for outstanding maturation.

37% Monterey County
Monterey County fruit gives our wine incredible finesse, bright flavors of ripe red cherry, and great acidity for lift.

The 2013 growing season in Monterey County was long and mellow, free from excessive heat spikes or unseasonably cold weather from the nearby Pacific Ocean. Cool breezes and fog blowing off the ocean blanket our vineyard, making it perfect for Pinot Noir.

WHAT IT TASTES LIKE

Far from your typical, light-bodied Pinot, our Ghost Pines Pinot Noir is an altogether bigger, bolder expression. It's smooth, with intense flavor and richness and a vibrant, deep red color. You'll notice notes of cherry pie, pomegranate and ripe plum. From the oak, you get suggestions of vanilla, baking spice and freshly roasted coffee beans. On the finish: plush tannins, round mouthfeel and cocoa.

WINEMAKING RECORDS

We pick the fruit cool to ensure freshness. Prior to fermentation, we de-stem the grapes, but do not crush them, to avoid over-extraction of bitter tannins from the skins. Following a two-day cold soak of the fruit, we ferment the grape must for about a week at mild temperatures to ensure the wine has rich flavors and smooth, silky texture. French and American oak imparts notes of sweet vanilla, spice and toast to the final blend. We take pride in this wine, which offers classic Pinot Noir flavors in a rich, fruit forward style.

VARIETAL CONTENT:
100% Pinot Noir

ALCOHOL CONTENT:
14.6%

RESIDUAL SUGAR
0.76g/100ml

TITRATABLE ACIDITY:
0.56 G/100ML

OAK:
A portion of the wine is aged in oak barrels before blend is finished on new French oak staves prior to bottling

P H:
3.7

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NO BOUNDARIES