

2005 Napa Valley Cabernet Sauvignon Oakville Estate

Vineyards:

The fruit for the 2005 Ghost Block Cabernet Sauvignon comes from the Rock Cairn vineyard. The 23 year old vineyard in Oakville, Napa Valley that is 100% Certified Organic. The site is comprised of deep, gravelly loam with a western exposure, and the vines produce very concentrated fruit late in the season.

Winemaker Notes from Rob Lawson:

The 2005 growing season was long and cool with a big crop. Patience, crop management and vine management were critical to this vintage in order to allow flavors to develop before picking. We waited and it paid off. The vines were in balance which allowed us to linger before shutting down.

Tasting Notes:

The 2005 vintage has beautiful and elegant aromas of cherry, blackberry, tobacco, spice and roses. On the palate the wine leads into a balanced mouth feel of ripe blackberries with deep dark chocolate and coffee in the mid-palate, to a long and lingering finish of toffee and cherries.

Well balanced with great weight and structure. Will cellar well.



Varietal Content:
100% Cabernet Sauvignon

Alcoholic Content:
14.7%

Total Acidity:
.540

pH:
3.8

Cooperage:
Aged 24 months in French Oak, 70% new

Release Information:
3400 six bottle packs, May 2008

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