

# 2006 Napa Valley Cabernet Sauvignon Oakville Estate

## *Vineyards:*

The fruit for the 2006 Ghost Block Cabernet Sauvignon comes from the Rock Cairn vineyard. The 24 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 2006 growing season was extended and cool with a light crop. As always patience, crop management and vine management were critical in order to allow flavors to develop before picking. The season dragged on as temperatures were cooler in September and October, but this allowed for maximum flavors to develop.

## *Tasting Notes:*

The 2006 vintage has bright and elegant aromas of cherry, blackberry, tobacco, spice and roses. On the palate the wine leads into a balanced and full attack of ripe blackberries, cherries with deep dark chocolate and coffee in the mid-palate, to a long and lingering finish of toffee, orange peel, and cherries. Well balanced with great weight and structure. Will cellar well.



## *Varietal Content:*

100% Cabernet Sauvignon

## *Alcoholic Content:*

14.7%

## *Total Acidity:*

.570

## *pH:*

3.84

## *Cooperage:*

Aged 24 months in French Oak, 60% new

## *Release Information:*

6,000 six bottle packs, May 2009

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