



GHOST BLOCK
ESTATE WINES • NAPA VALLEY

2015 GHOST BLOCK ESTATE CABERNET SAUVIGNON OAKVILLE • NAPA VALLEY

VINEYARD NOTES

The fruit for the 2015 Ghost Block Cabernet Sauvignon comes from our family-owned Rock Cairn vineyard. The 30-year-old vineyard in Oakville, Napa Valley is 100% Certified Organic. This site is comprised of deep, gravelly loam with a western exposure, and the vines produce very concentrated fruit late in the season.

TASTING NOTES

Intense, overt aromas of dark cherry & blackberries explode out of the glass. This wine is an elegant & balanced Oakville Cabernet on the palate with enticing flavors of deep red fruits and great structure & body; lengthened by the integrated oak notes of vanilla. These silky tannins make this wine very approachable with a long lasting finish and ready to drink upon release but bound for many cellars.

WINEMAKER NOTES: KRISTI KOFORD

"2015 started warmer than normal resulting in early bud break. Cold weather during berry set in the spring proved challenging since the berries didn't all ripen at the same time, but summer was mild and the berries were small which allowed for long hang time in spite of early harvest. As a result, we had great concentration and flavor development but very low yields. The wines are bursting with flavor and dense tannins for long aging."

TECHNICAL NOTES

Varietal Content: 88% Cabernet Sauvignon; 6% Malbec
6% Petit Verdot

Alcohol Content: 14.5%

Total Acidity: 0.65% g/L

pH: 3.86

Cooperage: Aged 24 months in French Oak, 60% new

Release Information: 6,850 six-bottle packs; April 15, 2018