

2014 Ghost Block Oakville Estate Cabernet Sauvignon

Vineyards:

The fruit for the 2014 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.

Winemaker Notes:

"2014 was a challenging vintage. It was the fourth year of drought with a very light crop. This made for small berries with a lot of skin relative to the amount of juice. The cool growing season kept the tannin concentration high. The wine needed to be made with finesse and delicacy to keep it balanced. The Estate Cabernet has highly concentrated flavors with firm, elegant tannins and a lengthy finish."

Tasting Notes:

Intense, overt aromas of bright raspberry & hints of cassis and mint jump out of the glass. The wine is classic Napa Cabernet on the palate with enticing flavors of red fruits and dark mocha; lengthened by the integrated floral notes of violets and rose petals. These silky tannins make this wine very approachable and ready to drink upon release.



Varietal Content:

90% Cabernet Sauvignon
5% Malbec
5% Petit Verdot

Alcohol Content:

14.5%

Total Acidity:

.63%

pH:

3.9

Cooperage:

Aged 24 months in French Oak, 60% new

Release Information:

7,550 six bottle packs: April 15, 2017

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