

2007 Napa Valley Cabernet Sauvignon Oakville Estate

Vineyards:

The fruit for the 2007 Ghost Block Cabernet Sauvignon comes from the Rock Cairn vineyard. The 25 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:

2007 harvest was a mild and lengthy season with a few series of hot temperatures that brought sugars and flavors up to be followed by cooler days for extended development. The ripening was steady and even. We were able to maximize picking decisions and get exactly the flavors we were looking for.

Tasting Notes:

Distinctive flavors of Ghost Block and Rock Cairn were heightened with the 2007 growing season. Deep and concentrated with balance and structure. Bright aromas of roses, tobacco and spice lead to a full palate of blackberries, cherries and cocoa. The mid palate is full and leads to a bright long finish of cherries, caramel, spice, cassis and coffee.



Varietal Content:

100% Cabernet Sauvignon

Alcoholic Content:

14.5%

Total Acidity:

.59

pH:

3.83

Cooperage:

Aged 27 months in French Oak, 60% new

Release Information:

5,000 six bottle packs, May 2010

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