

	Retail	Savings
\$64.00	\$75.00	15%

2016 Ghost Block Oakville Estateproduct-timed-pdf - Cabernet Sauvignon, Napa Valley - 'Top 10 Winery to Watch'

Why We're Drinking It

In the early 1980s, after a summer day of working in his grandfather's vineyards, our current owner, Andy Hoxsey, was in his mid 20s, enjoying a cold beer at the legendary local Yountville bar, Pancha's. There, he began a conversation with a retired veteran, who asked Andy if he farmed that vineyard next to the Yountville cemetery. He replied, "yes sir, I do." The veteran, who may have had one too many beers, proceeded to tell Andy about the ghost he had seen leaving the Pioneer Cemetery walking up the hillside through that very vineyard, which he referred to as the cemetery field, towards the top of the Yountville hill. The veteran told Andy that ghost was the spirit of George C. Yount (founder of Yountville, who planted the first grapevine in Napa Valley in 1839), who haunted that vineyard and made his way to the top of the hill to overlook the town he founded. That next morning Andy went to trademark the name "Ghost Block." Thus the two legends were born, the ghost of George C. Yount and Ghost Block Vineyard.

"2016 was a great vintage in Napa Valley in general, and for Ghost Block in particular. We had relatively early bud break and flowering, a mild summer with few heat spikes, and we harvested about ten days earlier than normal. We picked the last of Rock Cairn two days before the first major rainfall. The grapes had the right sugar and phenolic development to make well balanced wine with intense, ripe fruit aromas and deep color."

The fruit for the 2016 Ghost Block Cabernet Sauvignon primarily (82%) 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. In this particular vintage, we have blended in four of our other estate vineyards in Yountville and Oakville to bring you this magical wine.

****Available to ship 4.17*

Tasting Notes

Intense, overt aromas of dark plum and black cherry burst from the glass. This wine has a beautiful balance between tannin and fruit. The palate has enticing flavors of darker red fruits—black cherry, cassis, and cranberry. The structure & body is lengthened in your mouth by the well-integrated oak notes that frame this wine. The soft and silky tannins allow for a long-lasting finish, making this wine friendly and attractive to every type of winedrinker!

VARIETAL

94% Cabernet Sauvignon; 3% Malbec; 3% Petit Verdot

APPELLATION

Oakville, Napa Valley

ALCOHOL

14.50

SIZE

750ml

BLEND

94% Cabernet Sauvignon; 3% Malbec; 3% Petit Verdot

AGING/COOPERAGE

Aged 24 months in 60% new French Oak

PRODUCTION

8,680 six-bottle packs
