



GHOST BLOCK
ESTATE WINES • NAPA VALLEY

2022 GHOST BLOCK PELISSA ZINFANDEL OAKVILLE • NAPA VALLEY

VINEYARD NOTES

Discover a unique planting from the Pelissa Vineyard, nestled behind our tasting room in Oakville, Napa Valley. These 27-year-old Zinfandel vines, spanning 11 acres, are meticulously head-trained, cane-pruned, and dry-farmed for optimal balance. Small-medium berries yield intense color extraction, with this year's harvest arriving earlier due to a warm vintage and early budbreak. Certified organic, The Pelissa Vineyard epitomizes our family's sustainable legacy.

TASTING NOTES

The 2022 Ghost Block Pelissa Zinfandel displays a captivating harmony, characterized by enticing aromas of baking spices and bramble berries. On the palate, it offers a beautifully balanced mouthfeel, intertwining flavors of ripe blackberries, black cherries, and plums with delicate hints of cinnamon, cloves, and nutmeg. Enhanced by a zesty acidity, this wine culminates in a velvety smooth finish that lingers. It pairs excellently with hearty dishes such as barbecued meats, roasted lamb, and Ben & Jerry's Cherry Garcia.

TECHNICAL NOTES

Winemaker: *Kristi Koford*

Varietal Content: *100% Zinfandel*

Vineyard: *100% Pelissa, Oakville*

Alcohol Content: *15.6%*

Titrateable Acidity: *7.21 g/L*

pH: *3.43*

Cooperage: *Aged 14 months in 40% mostly American barrels and 2 New Hungarian barrels*

Release Information: *2,560 six-bottle packs, March 2024*
