



GHOST BLOCK  
ESTATE WINES • NAPA VALLEY

## 2023 GHOST BLOCK PELISSA ZINFANDEL OAKVILLE • NAPA VALLEY

### VINEYARD NOTES

Planted in 1995, the Pelissa Vineyard sits just behind our tasting room in Oakville, Napa Valley, and is home to a rare planting of Zinfandel. These 28-year-old, head-trained, cane-pruned vines span 11 acres and are dry-farmed, naturally limiting vine vigor and yielding small to medium-sized berries with exceptional concentration and deep color extraction. The 2023 vintage was a rarity in Napa Valley—marked by an extended growing season that allowed for exceptional hang time, leading to layered flavor development and refined structure. Certified organic, the Pelissa Vineyard continues our family's commitment to sustainability and quality.

### TASTING NOTES

The 2023 Ghost Block Zinfandel from Pelissa Vineyard is a bold and expressive wine, showcasing a deep ruby color with vibrant intensity. The pronounced nose bursts with ripe black cherry and plum, layered with black pepper, clove, and hints of baking spice. On the palate, it is full-bodied with a velvety texture, balanced by medium to high acidity and firm yet integrated tannins. The rich flavors of dark fruit and brambly notes intertwine with spice and oak. The alcohol is seamlessly woven into the structure, adding warmth without overpowering. A long, lingering finish leaves traces of dark fruit, spice and oak. Ideal for pairing with grilled meats, barbecue, or rich pasta dishes, this wine delivers both power and finesse in every sip.

### TECHNICAL NOTES

**Winemaker:** *Kristi Koford*

**Varietal Content:** *100% Zinfandel*

**Vineyard:** *100% Pelissa, Oakville*

**Alcohol Content:** *14.9%*

**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:** *2,600 six-bottle packs, March 2025*