



2022 GHOST BLOCK ESTATE CABERNET SAUVIGNON

OAKVILLE · NAPA VALLEY

VINEYARD NOTES

Sourced from our family-owned and organically farmed Rock Cairn Vineyard. Planted in deep, gravelly loam soil with a western exposure, this property yields fruit of exceptional quality. The 2022 growing season was defined by a warm, dry summer, with an intense nine-day heat wave in early September accelerating ripening. As a result, harvest arrived earlier than usual, yet the vines produced deeply concentrated fruit with remarkable structure and complexity. The Rock Cairn Vineyard boasts seven distinct blocks of Cabernet Sauvignon, ranging from 4 to 39-year-old plantings. This diverse array of vine age allows us to capture the unique characteristics specific to each stage of maturity, resulting in a meticulously crafted blend that perfectly expresses the essence of this cherished site.

TASTING NOTES

The 2022 Ghost Block Estate Cabernet Sauvignon is a beautifully structured wine with a deep, dark crimson hue and a full-bodied viscosity. The nose opens with pronounced aromas of blackberry, black currant, and plum, interspersed with hints of blueberry and mocha powder. Secondary notes of baking spices, oak, and a touch of brown sugar add depth and complexity. The palate is bold yet refined, with silky tannins and balanced acidity, showcasing rich red and dark fruit flavors intertwined with cocoa, violet florals, and subtle allspice. A long, elegant finish emphasizes the wine's 24 months in French oak, imparting richness and elegance. It's approachable now but built to age gracefully.

TECHNICAL NOTES

Winemaker:	Kristi Koford
Varietal Content:	95% Cabernet Sauvignon, 3% Malbec, 2% Petit Verdot
Vineyards:	95% Rock Cairn Vineyard, Oakville 5% Pelissa Vineyard, Oakville
Alcohol Content:	14.5%
Total Acidity:	0.6% g/L
pH:	3.76
RS:	0.04 g/L
Cooperage:	Aged 24 months in ∼60% new French oak
Release Information:	3,750 six-bottle packs; March 2025