

# GHOST HULL

*Cabernet Sauvignon*

→ SAN LUCAS | MONTEREY →  
SAN LUCAS VINEYARD

20  18



We draw inspiration from the spirit of the sea and the profound influence that the cold, deeply plummeting Monterey Bay has on our estate vineyards.

#### VINEYARD

Ghost Hull was created to express the unique terroir of our single vineyard site in the San Lucas AVA. Located in the southern part of Monterey County, with elevations ranging from 325 to 1,250 feet, this area is susceptible to morning fog, yet is also sheltered from the breezes off Monterey Bay. The overall climate is warmer during the day than areas to the north, while temperatures often fluctuate 40 degrees or more from day to night during the summer. These dramatic swings contribute to a longer growing season, giving the fruit ample time to develop. The mixture of sandy and clay loam soils offer the benefits of draining well while absorbing and radiating heat to the vines. These growing conditions make our San Lucas Vineyard ideal for the development of Cabernets with full body, brilliant color and rich flavors.

#### WINERY

The grapes were picked by hand at optimum ripeness in the early morning hours before arriving at the winery. Select small lots were carefully sorted, destemmed, crushed and fermented dry in open-top containers using a punch-down regimen of several times per day to gently extract color and tannins. After fermentation, the must was gently pressed into a stainless steel tank for settling, then racked to French, American and Hungarian oak for 18 months before bottling.

#### TASTING NOTES

Aromas of black cherry and plum are accentuated by notes of chocolate and baking spices. The palate is rich and full-bodied, offering a lovely balance of structure and silky tannins with lingering flavors of ripe black fruit and a bit of mocha at the finish. This wine pairs beautifully with braised beef short ribs, beef tenderloin with blackberry dressing, and roasted duck breast with pecan puree.

VINEYARD: San Lucas

SOIL: Snelling-Greenfield fine  
sandy loam, Rincon  
clay loam

ALCOHOL: 14.5%

PH: 3.58

TA: 6.6 g/L

BOTTLING DATE: April 29, 2020

PRODUCTION: 3,510 cases