

# GHOST HULL

*Red Blend*

→ MONTEREY | CALIFORNIA →  
ESTATE GROWN



The profound influence of the sea and the deeply plummeting Monterey Bay are echoed in the fog that mystically rises and floats down the valley, gently blanketing our estate vineyards.

#### VINEYARDS

Ghost Hull Red Blend was created to express the unique terroir of our sustainably farmed estate Hames Valley, San Lucas and Scheid Vineyards, where ideal conditions exist for growing intense, flavor-packed red varieties. The long, warm days allow concentrated fruit flavors to develop, while the dramatic nighttime cooling preserves the balance of the fruit and maintains acidity. The sandy and clay loam soils drain well and radiate the sun's warmth to the vines.

#### 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 topped containers, using a punch down regimen several times per day to gently extract color and tannins. After fermentation, the must was gently pressed into stainless steel tanks for settling.

#### TASTING NOTES

Ghost Hull Red Blend is an enticing and full-bodied wine, with lavish aromas of currant, cherry and earthy leather. Vibrant flavors of dark fruit and mocha envelop the palate and linger with good structure on the finish.



92 PTS, GOLD

Sunset International Wine Competition  
2020 Vintage

"Pretty juicy plums, good complexity, nicely balanced, nice nose."