

# GHOST HULL

*Red Blend*

MONTEREY



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 estate Hames Valley, San Lucas and Scheid Vineyards, where ideal conditions exist for growing intense, flavor-packed reds. 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 mixutre of sandy and clay loam soils offer the benefits of draining well while absorbing and radiating heat 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-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.

## 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.

VINEYARD: San Lucas, Hames Valley, Scheid

VARIETIES: Cabernet Sauvignon 47%, Petite Sirah 20%, Zinfandel 14%, Malbec 11%, Mourvedre 7%, Pinot Noir 1%

ALCOHOL: 14.5%

PH: 3.72

TA: 5.9 g/L

BOTTLING DATE: January 6-18, 2022

PRODUCTION: 10,584 cases