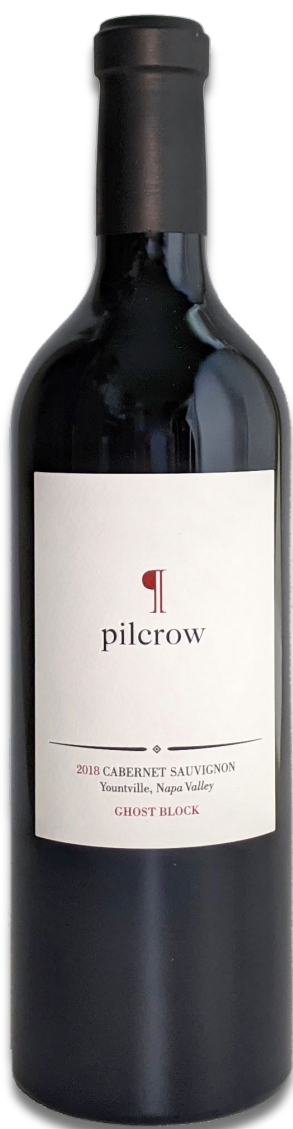




CABERNET SAUVIGNON

Yountville, *Napa Valley*

GHOST BLOCK



WINE

- ◆ 2018
- ◆ 100% Cabernet Sauvignon
- ◆ Yountville AVA
- ◆ Picked on September 29th
- ◆ Aged 22 months in French Oak using 25% new barrels
- ◆ 13.7% Alcohol by Volume
- ◆ 3.61 pH
- ◆ 143 cases crafted
- ◆ Bodoni typeface by Giambattista Bodoni circa 1818

VINEYARD

¶ The Ghost Block vineyard is a unicorn of sorts, being a ‘mountain’ vineyard on the valley floor. The old vines of Ghost Block sit on the side of Yountville Hill—a mountaintop that formerly resided high above the Stags Leap District in the Vaca Mountains. Some eight million years ago, in a cataclysmic event, a portion of the Vacas toppled, tossing a peak to the west. This relocated peak (Yountville Hill) got turned on its side, revealing a unique, vertical bedding of rarely-ever-exposed Napa Tertiary Volcanics. Ghost Block Cabernet Sauvignon interprets this soil construct with soft, plush tannins and nervous, bright acidity. Down-valley cool mornings add a touch of black tea and rose petal to the varietal traits of blackberry and cassis, all wrapped in old-Napa elegance.

PROMISE

¶ Terroir, in its most broadly defined sense, is a summation of the differences that exist between unique vineyards. The fine-wine ambition that drives Pilcrow makes the clear expression of terroir an absolute and an ideal. Understandably then, we refrain from using any modern winemaking techniques—like extended maceration, micro-oxygenation, residual sugar, heavy oak., etc.—that tend to homogenize the subtle differences of site. We also avoid careless winemaking—like spoilage yeasts, volatile acidity, oxidation, etc.—for the very same reasons.

Handicraft Matters