GHOST BLOCK GHOST BLOCK OAKVILLE 'PELISSA' ZINFANDEL

NAPA VALLEY · CALIFORNIA · UNITED STATES · NORTH AMERICA

TECHNICAL DETAILS

The Estate

Discover a unique planting from the Pelissa Vineyard, nestled behind our tasting room in Oakville, Napa Valley. These 27-year-old Zinfandel vines, spanning 11 acres, are meticulously head-trained, cane-pruned, and dry-farmed for optimal balance.

Wine Making

Small-medium berries yield intense color extraction, with this year's harvest arriving earlier due to a warm vintage and early budbreak. Certified organic, The Pelissa Vineyard epitomizes our family's sustainable legacy.

Food Suggestions

Pairs well with barbecued meats, roasted lamb, and Ben & Jerry's Cherry Garcia.

View Shelf Talker Here

TASTING NOTES

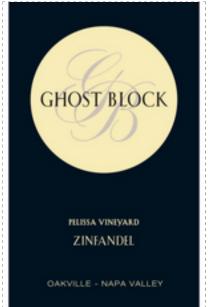
The 2022 Ghost Block Pelissa Zinfandel displays a captivating harmony, characterized by enticing aromas of baking spices and bramble berries. On the palate, it offers a beautifully balanced mouthfeel, intertwining flavors of ripe blackberries, black cherries, and plums with delicate hints of cinnamon, cloves, and nutmeg. Enhanced by a zesty acidity, this wine culminates in a velvety smooth finish that lingers.

Zinfandel grape blend. This wine contains allergens, sulfites. View Tech Sheet Here

SCAN >> More About

This Wine





ATTRIBUTES

- Available Size: 750mL (6 pc)
- Organic
- ABV%: 14.5
- Class: Red

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VINTAGEIMPORTS

Importer & Distributor of Wines & Sirits

