

GHOSTWRITER

wines of the santa cruz mountains

The Ghostwriter is about Santa Cruz and it's many terroirs, old heritage vineyards, and the light, acid driven, pretty, perfumey style of wine that it is capable of. "Ghostwriter" represents the idea that a wine may be the pages that contain a story, but that the story itself belongs to the sites, the vines, and the vintage. The winemaker, when successful, may be a lively storyteller, but only that.

woodruff family vineyard & amaya ridge

The Woodruff Family Vineyard is located in Corralitos on a mostly Southwest facing hillside five miles from Monterey Bay. Extremely cool and foggy weather is the norm for the 7.5 acres 600 feet above sea level that were planted in 1978. The maritime conditions, vine age, and dry farming lead to yields that rarely reach 2 tons per acre and ethereal acid driven wines that are often marked more by texture and mouthfeel than flavor.

Amaya Ridge at 1300 feet along the Amaya ridgeline was planted in the early 80s to Pinot Noir and we added about 1/3 acre of Wente Clone Chardonnay to the site in 2012. The vineyard is characterized by mudstone soils that run through the area and warmer weather as a result of the elevation.

On the rare occasion in the Santa Cruz Mountains, we look back and think the vintage wasn't too difficult. 2018 is this rare occasion, we didn't get much rain during the growing season, mildew wasn't a huge issue, yields were decent, and the fruit quality is exceptional. The 2018 is 91% Woodruff Family Vineyard and 9% Amaya Ridge. The two lots were kept separate with the Woodruff being fermented and aged in concrete and the Amaya in wood. Post-fermentation, the wine was left sur lies during the Malolactic fermentation and the 12 months following. The blend was made and left for another 7 months in a small oak foudre and small barrique size barrels. The result is as usual, consistent with what we have come to expect from this wine, a very long on the palate, mineral driven, oxidative Chardonnay that has the acid and texture to age. There is also just a touch of lovely reduction in the nose if you are into that kind of thing. Bottled unfiltered and unfined.



vintage 2018

CHARDONNAY Santa Cruz Mountains

TECHNICAL INFO

HARVEST:	September 20 & 25, 2018	ALCOHOL:	12.8% by Volume
PH:	3.36	R.S.:	0.01%
TA:	7.6 g/L	PRODUCTION:	434 cases

GHOSTWRITER WINES

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