

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.

Strangely, we harvested the 2019 on exactly the same two dates that we harvested the 2018 though yields were significantly lower this vintage. Not surprisingly, 2019 is a bit deeper, richer, weightier, more concentrated in a word. It still has great acidity and length, but fills the palate more. The 2019 is 79% Woodruff Family Vineyard and 21% 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 end result is still 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. Bottled unfiltered and unfined.



vintage 2019

CHARDONNAY Santa Cruz Mountains

TECHNICAL INFO

HARVEST:	September 20 & 25, 2019	ALCOHOL:	13.1% by Volume
PH:	3.26	R.S.:	0.01%
TA:	7.2 g/L	PRODUCTION:	238 cases

GHOSTWRITER WINES

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