

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.

The main story of 2020 was the fires that affected so much of California. This Chardonnay is the only wine that we made from the vintage. To make matters worse, it was also another year of declining yields compared to previous years. What we learned is that Chardonnay is not nearly as susceptible to smoke taint as Pinot Noir. The Woodruff Vineyard Pinot Noir which is right next to the Chardonnay has terrible amounts of smoke taint, but this Chardonnay has none. For 2020, this is 100% from the Woodruff Vineyard. I suspect that the Chardonnay at Amaya Ridge would have also been ok, but also due to the fires and it's remote location we were not able to access the vineyard until it was far too late to think about picking. Like most of the vintages, this wine was fermented in a concrete egg and left there for the first year before being moved to a 13 HL French oak foudre where the wine rested for another 7 months before being bottled. 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 2020

CHARDONNAY Santa Cruz Mountains

TECHNICAL INFO

HARVEST:	September 25, 2020	ALCOHOL:	12.7% by Volume
PH:	3.19	R.S.:	0.01%
TA:	7.95 g/L	PRODUCTION:	168 cases

GHOSTWRITER WINES

412 Timothy Road, Suite C | Santa Rosa, CA 95407 | p 707.595.3495