

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.

2024 was a fantastic vintage for Chardonnay in the Santa Cruz Mountains. Compared to 2023, there was slightly less rainfall growing, less mildew pressure, a touch warmer, windier weather, and a bit earlier harvest. My anecdotal feeling is that contrary to Pinot Noir, when Chardonnay is easy, it tends to be better. 2024 was one of the easier Chardonnay vintages I have had in the Santa Cruz Mountains. Like many vintages of this wine, the two vineyards were co-fermented in a concrete egg and left on the lees for 12 months and then moved to a French oak foudre and a few 228L barrels for another 7 months. Though only topped up once in 19 months, I can't explain why, the 2024 is less oxidative, less Jura-like than other vintages. It stands out for it's fresh, smooth, long, and lingering, acid-driven brightness. Bottled unfiltered and unfined.



vintage 2024

CHARDONNAY Santa Cruz Mountains

TECHNICAL INFO

HARVEST:	ALCOHOL:
Sept 27, 2024	12.9% by Volume
PH:	R.S.:
3.44	0.01%
TA:	PRODUCTION:
6.70 g/L	240 cases

GHOSTWRITER WINES

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