



2006 PINOT NOIR “OCEAN’S GHOST”

Estate Grown – Santa Rita Hills

Note: these notes are essentially the same as last year’s notes for this wine. If, on these pages, for this wine, over the next six years, you see the words, “these notes are essentially the same as last year’s notes,” then we’ll have a problem. I mean, I don’t want to seem lazy or anything, but I think what’s below is still worth saying one more time. With this being the 3rd Ocean’s Ghost bottling, I am confident that with a year to think about these wines and this program collectively, next year I’ll have something more to say.

Winemaker’s Notes:

All of the soils on our ranch are the remnants of an ancient sea. From the deep sandy loams in our lower vineyards, to the shallow decomposed sandstone on Top Cream’s bench, evidence of the ocean’s touch is everywhere. At various points above our ranch, on steeper hills, in places where erosion has taken away the skin of the mountain, you can see the pitch-white outcroppings of pure diatomaceous earth. It is no coincidence that some of the world’s largest diatomaceous deposits are mined just outside of Lompoc. In digging around on our hillsides, I have not found too many arrowheads, but I have come across little gravelly deposits, the likes of which look like fractured seashells.

While a good part of the magic in the Ocean’s Ghost section of our ranch consists of the marriage between soil and climate, we match these existential gifts with a radicalism in our farming that is restrained by nothing. I have worked over the years with many vineyards, some of them good, some of them great. In almost every case, at some point along the way I will find myself thinking, “If only the grower would have done this or that, it would be just a little better.” And a lot of times it’s not that the grower isn’t amenable to it. It’s just that I am not there on a day to day basis to say, “Ok, now; now is when we should leaf pull, or, now is when we should cluster thin.” But with Ocean’s Ghost, it is not unusual for me to start my day there. If something needs tweaking, I drive by the shop and check in with my vineyard manager Rance Minyard. Of course I always find a number of things that need attention, but when it’s in the Ghost, Rance knows exactly where to put it on the list of priorities. In fact, half the time he beats me to it. While everything can’t be *perfect* all of the time, when you put the words *Optimum Quod Possum** on your label, it’s good to have at least a few avenues where you can practice your best regardless of the cost. For me, Ocean’s Ghost is one of them.

Technical Notes:

VARIETAL COMPOSITION:

100% Pinot Noir, Babcock Estate, Santa Rita Hills

VINIFICATION:

11 months barrels age, 50% new French oak

STATISTICS:

pH: 3.50 TA: 6.9 g/L RESIDUAL SUGAR: Dry ALCOHOL: 14.5%

BOTTLING DATE: September 2007

RELEASE DATE: November 2006

TOTAL PRODUCTION: 385 cases 750ml

SUGGESTED RETAIL PRICE: \$55.00

* *Optimum Quod Possum*: Latin for “As best as I am able.”