



Winery & Vineyards

2004 PINOT NOIR
Ocean's Ghost
Estate Grown – Santa Rita Hills

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. Above Top Cream we grow Pinot Noir on a sublime south facing hillside; to the west, we grow it on a unique wind-swept mesa. These sites, like so many others in the Santa Rita Hills, are no doubt rich with diatomaceous skeletons. Which of these two sites will grow the best Pinot remains to be experienced in our delicious experiments of the next decade. While the influence of the ocean seems to be everywhere in our soils, it is with regard to these two viticultural gems that I reserve the term Ocean's Ghost to describe their terroir.

Technical Notes

VARIETAL COMPOSITION:

100% Pinot Noir, Babcock Estate, Santa Rita Hills

VINIFICATION:

10 months barrels age, 60% new French oak

STATISTICS:

pH: 3.71 TA: 6.6 g/L RESIDUAL SUGAR: Dry ALCOHOL: 14.5 %

BOTTLING DATE: August 2005

RELEASE DATE: Winter 2005

TOTAL PRODUCTION: 144 cases 750ml

SUGGESTED RETAIL PRICE: \$50.00