

Ceritas

F A L L 2 0 1 3 I S S U E

Dear Friends,

As we noted in our Spring Release earlier this year, the 2011 growing season for wine grapes on California's north coast was the coldest since 1943 and certainly the most challenging that Ceritas has yet experienced. As difficult as this year was, it was very rewarding as well. 2011 introduced us to a historically important vineyard ideally suited to Ceritas. The vintage also deepened our faith that our trust in the natural balance of the land and vines allow the wines to be the most transparent and expressive version of time and place.

We are especially pleased with our Chardonnays from this vintage; the coolness of the year can be tasted in them; they are like glacial water and lemon ice, an essence of grape variety and growing season due to the fruit's long gradual maturation.

This vivid expression and nuance is particularly evident in the contrast between the character of our Sonoma County Chardonnays and the wine from our new site, the Peter Martin Ray Vineyard in the Santa Cruz Mountains.

PETER MARTIN RAY VINEYARD

In the spring of 2011, good friends and fellow vineyard scouting buddies Nathan Roberts and Duncan Meyers (of Arnot-Roberts Winery) called to tell us about an opportunity to work with grapes from vineyards above Saratoga steeped in California history. They had heard whispers that Chardonnay from the Peter Martin Ray Vineyard was available and looking for the right home. Once we walked the vineyard and were offered by Martin Ray's son, Peter, to work with the grapes we immediately jumped at the opportunity. John had spent two years working at Rhys Vineyards and always felt a deep connection to the area so the fit was very natural and exciting to us.

The Peter Martin Ray Vineyard lies on Mt Eden Road above the town of Saratoga. Originally planted by maverick Martin Ray in the late 50's, the vineyard was replanted in 1980 by his son, Peter. The vineyard was planted using the same heritage clonal material (Old Wente/Mt Eden) that Martin had used. Soils here are

fractured Franciscan shale. The soils are meager with very little topsoil, which has driven the now 33 old vines roots deep into the hillside in search of nutrients and water. Dry farming since the late 80's has allowed the vines to find their own balance within the vineyard.

The 2011 resulting wine is richly expressive featuring earth, hazelnut, lime blossom, yellow peach and forest floor. Deeply mineral palate and great acidity with mouth coating texture, very persistent.

PORTER-BASS VINEYARD

2011 also treated us to surprises at Porter-Bass. The cool vintage allowed for extended time on the vine allowing flavors to develop in ways we have not seen. We harvested grapes on October 2nd, the latest harvest to date from this site. Despite being harvested at such a later date, we did not see sugars increase dramatically here, harvested at a potential alcohol of 12.5%. Given the resulting cooler weather at the end of September, the grapes retained acidity and were balanced by nuanced flavors.

The 2011 resulting wine is a particularly chiseled rendering of its hallmark lime blossom and beeswax aromatics and succulent lemon curd and saline mineral palate.

The clearly expressed differences between these two sites from such a challenging year strengthens our belief in the idea that hard work in the vineyard produces healthy, optimally ripe fruit and letting the wine "make itself" will allow the voice of the land to be heard.

We are very pleased with these clear and individual expressions and, as always, hope that you are as well. Thank you for your continued support. Be well.

John Raytek & Phoebe Bass