

# Ceritas

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Dear Friends,

We reported last year that 2010 was the most challengingly long, cool and damp growing season for Ceritas to date, yet 2011 was even more so. Historically it was the coldest year since 1943 and the low temperatures made development at every stage so slow it seemed as if the vines were in a state of suspended animation.

There were times during 2011 when we weren't sure the fruit would ever get ripe, yet in the end the stress, both on us and on the wines, was worth it. We are very pleased with our wines from this vintage; the cool conditions and long, slow maturation of the fruit produced Pinot Noir and Chardonnay that truly express the essence of their varietal and the place where they were grown.

You can taste the coolness of the year in them; the Chardonnays are like glacial water and lemon ice, very pure, focused and bright, while the Pinots are crisp, with vibrant red fruit flavors and pronounced earthiness.

These flavors are very precisely delineated, as if distilled down to their essence, due to the extremely slow development of the fruit. The skins, source of the aromatic compounds, were unusually thick creating a high solid to juice ratio resulting in great aromatic complexity and structure enhanced by vibrant acidity.

Our 2013 Spring release features two of these wines: our second vintage for Charles Heintz Vineyard Chardonnay and our lone 2011 Pinot Noir, *costalina*., blended from three Sonoma Coast sites. *costalina* -Spanish for Coastline - includes the fruit from Escarpa, our greatest, but most marginal, site for Pinot Noir.

It was a difficult decision, but in the end we decided that the 2011 Escarpa fruit was better suited as the foundation of our *Costalina* then bottled on its own. This is the price we pay for farming on the fringe - sometimes the risk doesn't pay off.

Therefore, for 2011, Escarpa provides its customary firm backbone and great complexity to *costalina*'s classic Sonoma Coast Pinot character.

Charles Heintz Vineyard produced a wonderfully complete Chardonnay ; we are fortunate to source from the most protected, organically farmed section of this iconic vineyard, which gave us great expressiveness at low sugars. The wine is a wonderful marriage of fresh, etched flavors supported by vibrant minerality, great nuance and depth. 2011's challenges remind us again that no two vintages are alike and that trusting in the fruit's own path, with as little intervention as possible, will reveal the year's unique expression of site and season.

As always, we are humbly grateful for the raw materials that nature provided and strove to capture their true expression; we sincerely hope that you enjoy these wines. Thank you for your continued support. Be well.

John Raytek & Phoebe Bass