

Ceritas

FALL 2019 RELEASE

Dear Friends,

We are excited to offer you our 2019 Fall Release wines.

These wines are from some of our most hallowed sites on the West Sonoma Coast. Each iconic in their own respects, they represent some of the best bottlings from revered sites such as Hellenthal, Porter-Bass, and Trout Gulch. In addition to these unique and singular sites, our “marena” bottling showcases the full range of the West Sonoma Coast Chardonnay possibilities.

2017 PORTER-BASS CHARDONNAY \ SONOMA COAST

Porter-Bass sits on a saddle ridge between two deep canyons – Mays and Pocket – with openings on both ends, thus allowing the cool oceanic breezes to sweep over the site throughout the summer. Ceritas' Chardonnay is planted on north-east facing slopes which means the vines spend less time exposed to the sun which in turn results in higher retained acidity, freshness and thicker skins, think Chardonnay structure. Soils are a mixture of hardened sandstone and chert which pushes the now nearly 40 year old vines to search deep in the bedrock for water.

Penetrating scents of crushed stone and lemon. Smooth and dense on the palate, with its flavors of crushed rock, lemon, kaffir lime and under-ripe pineapple. Saline minerality showing great inner-mouth tension. Finishes with sappiness and rising length. Classic.

2017 “MARENA” CHARDONNAY \ SONOMA COAST

Selections from our Sonoma Coast sites including Charles Heintz, young vine Porter-Bass and Occidental Valley Chardonnay blended to create a complete and unique expression of the coast. Fermented in neutral barrels to increase lees contact and build palate richness. This wine should be enjoyed while you await the site specific wines to age.

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Sweet scents of pear, apple and peach. Lively with enticing cut and energy compliments its fruit-driven flavors. Shows the acidity of a cooler terroir highlighting its mineral tension and fresh finish. Best Chardonnay for early drinking.

2017 HELLENTHAL “OLD SHOP BLOCK” PINOT NOIR \ West Sonoma Coast - Monopole

High up in the mountainous Fort-Ross Seaview appellation of the West Sonoma Coast, there is little resemblance to other areas from which we make wine. Hellenthal is situated on the northern flanks of this area at 1300 feet elevation. Coastal fog winds its way up the Gualala River bringing the influence of the Pacific right up to the feet of the vineyard. This is the oldest own rooted Pinot Noir on the Sonoma Coast – planted in 1980 in partnership with David Hirsch, Gard Hellenthal took a leap of faith and it paid off in spades. Small berries the size of a pea give depth and concentration while retaining natural acidity. Monopole.

Bright and poppy with bouquet of red cranberry, raspberry leaf and orange bergamot with undertones of crushed stone and autumn leaves. Nicely structured palate is medium-bodied with tea leaf, sappy red fruit and orange pith infusing the velvety finish. Delivers the precision and openness we have come to expect from this site. Absolutely delicious. Fermented with 40% whole clusters.

2017 TROUT GULCH PINOT NOIR \ Santa Cruz Mountains

Tucked away in a narrow slot canyon just outside the town of Aptos in the southern Santa Cruz Mountains, this is the home of the coldest Pinot Noir we work with. Farmed by our dear friend Richard Alfaro, the site is a constant challenge. Cold fog saturated air blankets the vineyard keeping daytime temperatures in check with high's rarely exceeding 80F. Planted in 1971 to the shy bearing Mt Eden clone and dry farmed. Clusters here are tiny, 50-60 grams per cluster with small berries. These small berries give us a high skin to juice ratio lending itself to a powerful yet fresh and vibrant wine.

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Very pure bouquet of wild strawberry, crushed stone and rose petal aromas. Our most feminine Pinot Noir. Captivating palate is packed full of energy and vivacity, superb tension that runs from the start to the finish with minerality flooding across the finish. Very pure and given the promising energy, a long-term prospect. Fermented with 40% whole clusters.

2017 VINTAGE SUMMARY

Overall, the winter of 2016-2017 was mild. Moderate rainfall fell intermittently starting in November with big rainfalls in December and early March. Early spring was dry and sunny throughout. With favorable spring weather, bud break began around March 19th, almost a week earlier than 2016. The beginning of April was cold with the vines starting to show signs of chlorosis which lingered almost to the beginning of May. May was warm and dry and shoots started to push towards the top wire after having been delayed one month earlier. As we approached flowering, the forecast on the coast did not look good but at the last minute a high pressure system pushed inclement weather to the north allowing ideal flowering conditions to persist for almost two weeks. First flowers were observed May 20, and full flowering arriving 6-13 days later depending on the site.

For most of June and July we saw normal summer temperatures allowing the coastal fog to influence the growing season more so than it had in 2016 or 2015. Things were looking like we might be harvesting in mid-September, a return to pre-2012 conditions.

The beginning of August was cool given us hope that the warm conditions often experienced in August would not come. But then on August 28th, things changed. A strong high pressure system parked itself right over much of California bringing warm conditions to much of the coast and shut off the daily cooling effect of the fog.

Much could have been lost had it not been for our vineyards natural ability to go through a warming trend. Dry farmed vineyards and heritage clones have an amazing ability to withstand the heat more so than other combinations. In the end, we harvested beautiful fruit in the beginning of September rather

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than the middle. Yields were up slightly as compared to previous years – 1.46 to 2.03 tons per acre. We began harvesting on September 1st and concluded on September 13th, the shortest harvest duration in the history of the winery.

We are thankful for your continued support of our family winery. Be well.

John and Phoebe Raytek