

Ceritas

L A T E S P R I N G 2 0 1 9 R E L E A S E

Dear Friends,

We are thrilled to share the next release of 2017 wines with you.

These wines are from some of our most hallowed sites on the West Sonoma Coast. Each iconic in their own respect, they represent some of the best bottlings from revered sites such as Charles Heintz, Porter-Bass, and Elliott. In addition to these unique and singular sites, our “costalina” bottling showcases the full range of the West Sonoma Coast Pinot Noir possibilities.

2017 CHARLES HEINTZ VINEYARD CHARDONNAY \ SONOMA COAST

Charles Heintz is perched just outside the town of Occidental, situating it directly in the face of coastal influences. The eroded, meager sandstone soils drive the old vine roots deep into the bedrock, allowing a trickle of minerality to be absorbed daily. Cool ocean air washes over the site daily, moderating the direct sunshine. This classic site produces a wine that is unlike any other Chardonnay from the coast. A must have in your cellar.

Intense floral and mineral notes. Deep penetrating nose of chamomile, dried apricot, and pennyroyal. Highly expressive Chardonnay with long lasting flavors of lemon curd and pie crust linger and go on long after the last sip.

2017 ELLIOTT VINEYARD PINOT NOIR \ 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. Elliott is situated on the northern flanks of this area at 1500 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. Rare Mt. Eden clone is some of the oldest on the coast. Small berries the size of a pea give depth and concentration while retaining natural acidity. Shy in its youth, the wine reveals layers upon layers of the best the coast can give.

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Deep and broody, almost surly bouquet that gradually unfolds in the glass to reveal fresh blackberry, raspberry, and briary aromas. The palate is medium-bodied with firm and grippy tannins on the entry. Saline in the mouth, very focused building towards a smooth and very harmonious yet grippy finish that lingers in the mouth. Outstanding.

2017 PORTER-BASS VINEYARD PINOT NOIR \ SONOMA COAST

Porter-Bass vineyard sits at the apex of two canyons – Mays Canyon and Pocket Canyon – with openings on both ends allowing the cool oceanic breezes and fog to flow through the vineyard rather than sit. Moisture laden air creates an ideal environment to grow Pinot Noir. The rocky soils are a mix of iron rich chert and fractured sandstone, which gives the wine its dark and exotic features.

Refined and detailed bouquet with mineral-rich red fruit, raspberry, and wilted rose petals, which waft over and over again with aeration. The palate is medium-bodied with grippy tannins, more masculine than other Pinot Noirs. Cinnamon spiced with good density and grip on the finish. Pure and reticent now, but a few additional years in the cellar will reward handsomely.

2017 “COSTALINA” PINOT NOIR \ SONOMA COAST

Selections from each of our Sonoma Coast sites (Hellenthal, Elliott, Occidental, Porter-Bass, and Teac Mor) are blended to create a complete and unique expression from the coast. Fermented with 15% whole clusters results in a wine that is more open and should be enjoyed while you await the site-specific wines to age.

A blend of our single vineyard sites situated on the West Sonoma Coast. Lower whole cluster percentage here (15%) allows the youthfulness of the wine to come out. Focused bouquet of perfumed scents of black cherries, strawberry pastilles, and orange blossom aromas. Medium-bodied with smooth entry and silky start to finish. Most approachable Pinot Noir in lineup.

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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 that 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 arrived 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 and had 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 a large portion 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 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