



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

Dear Friends,

The first release of 2019 brings two singular expressions of Chardonnay from the Santa Cruz Mountains along with the iconic Occidental Pinot Noir and essence of Anderson Valley Hacienda Secoya Pinot Noir.

Our pre-release invitation is now open to a select group of our customers as a thank you for your continued support and loyalty to Ceritas.

Magnums: our pre-release includes a limited quantity of Magnums of the spring release wines. Allocations for the Magnums are not guaranteed. We encourage to you order on the early side if you are hoping to secure a few.

2017 TROUT GULCH CHARDONNAY \ SANTA CRUZ MOUNTAINS

Trout Gulch sits in a slot canyon in the southern Santz Cruz Mountains. Its proximity to the ocean and marine soils is directly reflected in the wine. Cool ocean air is pushed up into the canyon in evening and holds long into the first hours of the following day allowing the vines to ripen the fruit slowly and steadily. The uplifted oceanic floor soils are well drained and do not retain heat pushing the coolness deep into the root zone, allowing a trickle of minerality to be absorbed daily.

Taught saline nose hints at sea spray and fresh uni. Bursting flavors of lemon and mint are framed by an energetic acidity and fresh palate. You can taste the uplifted seabed and sand soils from this site. Pure, crystalline and completely transparent – this wine has nothing to hide.

2017 PETER MARTIN RAY CHARDONNAY \ SANTA CRUZ MOUNTAINS

Monopole

Peter Martin Ray vineyard sits 1800 feet above the valley floor right in the thick of the San Francisco Bay daily fog dance. Rocky schist soils high in iron result in a savory masculine wine Chardonnay reminiscent of the greatest Burgundies. Old vines dating back to 1971 have never been irrigated requiring the roots to search deep into the steep hillside for water and nutrients. A classic.

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Sexy musky aromas of yellow peach and ginger. Silky and intense in the mouth, with peach pit and spice flavors framed by ripe acidity. Lemon and white flowers on the palate with a hint of flint. Wiry, tense finish with much energy in reserve.

2017 HACIENDA SECOYA PINOT NOIR \ ANDERSON VALLEY Monopole

The Anderson Valley is ideally situated to bring in the coastal influences of Mendocino County. Hacienda Secoya sits right in the middle of the valley where the oceanic influences are felt head on. Cool air and wispy fog drift through the vineyard allowing the vines to slowly ripen the Pinot Noir. Deep red, iron rich soils bring structure to the feminine wine, resulting in fine grained tannins and aromatics. Anderson Valley at its best.

Attractive bouquet of blackberry and wild herbs with a distinct marine influence. The palate is medium-bodied with sappy red berry fruit, a touch of cola and moderate depth. Highlights the cool vintage in Anderson Valley and long hang time evidenced by the deep flavors of red raspberry, pencil shavings and moderate tannin impact.

2017 OCCIDENTAL PINOT NOIR \ WEST SONOMA COAST Monopole

Occidental Vineyard is smack dab in the middle of the West Sonoma Coast's Grand Cru belt. The site is perfect for growing Pinot Noir. South facing and staring right at the Pacific Ocean results in the vineyard being drenched in the fog and cold area whipping off the sea. Cold diffused light penetrates the canopy gently ripening the grapes. Carefully selected heritage selection massale clonal material is planted in shallow fractured blue schist soils with moderate clay content. Perfumed and masculine. A absolutely singular expression not found elsewhere.

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Glorious bouquet that is quintessential West Sonoma Coast. Crushed blueberry and incense with violent overtones. Not as powerful as the 2016, but oozes refinement. The palate shows exquisite balance, filigreed tannin and silky texture. Perfect salinity towards the finish allowing the wine to sing long after the last sip. Articulate and magnificent.

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 than the middle. Yields were up slightly as compared to previous years – 1.46 to 2.03 tons per acre. We

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began harvesting on September 1st and concluded on September 13th, the shortest harvest duration in the history of the winery.

This will be your only opportunity to purchase the wines. We are thankful for your continued support of our family winery. Be well.

John and Phoebe Raytek