

Ceritas

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

Dear Friends,

We are excited to announce the second release of our 2018 wines. The vintage was one of the best vintages in the past 25 years along the northern coast of California. With near-perfect weather throughout the growing season, ample soil moisture from periodic gentle rains and moderate crop levels resulted in wines of amazing depth and precision. The wines from this vintage show purity of fruit and bright acidities unlike any other vintage we've seen. They are not to be missed.

These are wines that are enjoyable now but will also reward those who can keep their hands off of them. Also, of note, three of the wines are made using Chardonnay or Pinot Noir Mt Eden clones. Mt Eden Winery and surrounding vineyards (Peter Martin Ray is next door) have produced some of the most sought after clonal material in California. These wines are not to be missed as they combine freshness, purity of fruit, bright acidity and the most refined of tannins to be found in any of our wines. Magnums: our pre-release includes a limited quantity of magnums of the Fall 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.

We are offering free shipping on 6 or more bottles this release as a gesture of gratitude during these difficult times.

NEWS \ 2018 VINTAGE

In 2018, Ceritas signed long term leases on four new parcels all found inside the West Sonoma Coast – Carex (Chardonnay), Zephyr (Chardonnay) – more information below – Senna (Pinot Noir) and finally Rivina Pinot Noir. Our holdings at Ceritas continue to evolve as we search out the best possible pieces from which to make wine. We are truly honored to be working with these sites and ecstatic about the wines that have resulted.

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SPRING 2020 RELEASE

ELLIOTT 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. 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. This planting of the 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. Monopole.

Absolutely glorious bouquet of perfumed black cherries, blueberry, potpourri and light violet aromas that are understated and focused. The palate is light-bodied with an earth driven opening, and a very balanced and sensual lingering palate. Pure, as Elliott always is, and mineral-driven red fruit defines the effortless finish. Stunning.

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.

Stupendous bouquet of brilliantly defined, mineral-infused red fruit, showing laser-focus and even more complexity than in years past. The palate is medium-bodied with the finest tannins, a superb line of acidity and plenty of energy from start to finish. On the palate, tart cherry and crunchy red berries dominate. Very harmonious and delicious.

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SPRING 2020 RELEASE

ZEPHYR CHARDONNAY \ WEST SONOMA COAST

The Zephyr Vineyard is located near the town of the Freestone which is one of the coldest parts of the West Sonoma Coast. The weather here is similar to that of Trout Gulch and Zephyr shares the same clonal material as Trout. North-facing and meager sandstone soils drive the vineyard roots deep into the siliceous soils. Day-time temperatures here generally do not exceed 80F allowing slow development of flavor and mineral intensity. The Mt Eden clone produces small clusters of tiny berries noted for its transparency of terroir and line of acidity. We are excited to have this wonderful addition to our vineyard holdings.

Sensual and inviting, with tons of textural dimension. Savory notes of pear, mint and dried white flowers and ginger come together in a creamy, open-knit wine with remarkable acidic intensity. Finishes with tremendous density and power hitting all the right notes. On the palate flavors of yuzu and lime are backed by crushed rocks and mineral saltiness. This is as focused as it gets from the West Sonoma Coast.

CHARLES HEINTZ CHARDONNAY \ WEST 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 vines 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 another Chardonnay from the coast. A must to have in your cellar.

Terse, stoic, delineated bouquet with scents of lanolin, kaffir lime and fresh mountain stream water. The palate is well balanced with good acidity backed by flavors of blood orange and meyer lemon that finishes long and persistent with great depth. Gorgeous example of West Sonoma Coast Chardonnay. Classic.

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

2018 VINTAGE SUMMARY

Overall, the winter of 2017-2018 reminded us of the winters from decades ago. Rain fell every week throughout the winter allowing the water to slowly and evenly penetrate deep into the topsoil and bedrock below.

Early spring was dry and sunny throughout. With favorable spring weather, bud break began around March 13th, almost a week earlier than 2017, and two weeks earlier than 2016. The beginning of April was cool with the vines starting slowly but steadily growing without too many signs of stress. May was warm and dry and the shoots just exploded towards the top wire after growing so slowly for the previous two months. As we approached flowering, the forecast looked to be favorable for a healthy crop. Flowering took place under blue skies and warm temperatures, virtually eliminating crop loss. First flowers were observed on May 18th and full flowering arriving 4-8 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 than any of the past 7 vintages. Things were looking like we might be harvesting in mid-September and our hopes were growing for the most classic growing season we had seen since 2005.

The beginning of August was cool giving us hope that the warm conditions often experienced in August would not come. And the warmer temperatures DID NOT come. Moderate temperatures continued right through August and into harvest. The moderate temperatures allow us to pinpoint our harvest date as ripening took place slowly and evenly, resulting in a great depth of flavors with higher than average levels of acidity.

In the end, we harvested most of the beautiful fruit in the middle of September. Yields were up slightly as compared to previous years – 1.72 to 2.42 tons per acre. We began harvesting on September 6th and concluded on September 25th.

This is a vintage that will be talked about for many years to come. Why? A heralded vintage such as 2018 doesn't happen as often as you think. Classic and about as close to perfection as one could expect.

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

John and Phoebe Raytek