Dear Friends,

Spring like weather conditions are here in Northern California. We have not seen rain in over a month which puts 2015 on track to proceed initially just like that of 2012 and 2013. While buds have yet to fully push we are close to one of the earliest budbreaks in California history.

2013 WINES

We have been excited about these wines since we first brought them into the winery. The Chardonnay’s offer great transparency, cut and fruit purity. The Pinot Noir’s are dark red fruited, concentrated and have great acidity. In comparison to 2012, which has gone into a shy phase at this point, we see the 2013’s being enjoyable now and will reward those with patience. Our 2013 vintage overview is below.

FEBRUARY RELEASE

PINNACLE VINEYARD CHARDONNAY / SANTA CRUZ MOUNTAINS
From 40+ year old vines planted 200 feet below Peter Martin Ray Vineyard. Bouquet is quite forward offering intense aromas of honeysuckle, white and yellow fruits spiced with intense citrus minerality. Refined fruit along with focused fine acidity. Fresh and crisp.

PETER MARTIN RAY VINEYARD CHARDONNAY / SANTA CRUZ MOUNTAINS
From 35+ year old vines. Peter Martin Ray is a step up in concentration and intensity from the Pinnacle. The bouquet is deeper and has more intense fruit. Transparent balance with deep powerful salty minerality. Acacia flowers and hazelnut are backed by citrus infused acidity.
Both the Pinnacle and Peter Martin Ray Chardonnay sites are part of the original Martin Ray estate founded in 1942. Since that time, the vines have been replanted. Peter Martin Ray (Martin’s son) replanted the Pinnacle Vineyard in the early 1970’s and the Peter Martin Ray Vineyard in the early 1980’s. The vine material came from the original Mt Eden Chardonnay cuttings. Both sites are planted on AXR rootstock and produce clusters of tiny concentrated berries. The two vineyards share similar fractured shale soils with the Pinnacle Vineyard having a slightly higher proportion of clay as compared to Peter Martin Ray. The clay at Pinnacle allows for a longer growing season due to its water holding capacity.

HACIENDA SECOYA VINEYARD PINOT NOIR / ANDERSON VALLEY

Volcanic soil terroir shines in this wine. Powerful dark fruits and forest berries are backed by earthy minerality. On the palate, rich and weighty fruit - effortless power - with magnificent balance and fine length. Great weight and complexity.

The Hacienda Secoya Vineyard is located in the deep end of the Anderson Valley. The vineyard sites on a valley bench made of highly decomposed sandstone marked by iron rich dark red stains. Planted in 1994, the vines are well established allowing us to dry farm this site for the past three years.

2013 VINTAGE OVERVIEW

Despite the multi-year drought, significant rainfall in December and January allowed parched soils to hydrate deep into the bedrock. The North Coast saw the return of drought conditions through February and March with little to no rainfall accumulations. Cold conditions kept vines from springing into action too early and bud break started the first week of March in most of our vineyards. Spring conditions proved ideal for the early push with canopies growing more rapidly than expected given what had been two dry months prior. Vineyards were bathed in sunshine from April all the way to the third week of June. With drought conditions starting to show themselves in the vineyard, an unseasonal Pacific storm moved
into the Bay Area. No rain fell at our Santa Cruz Mountain sites, while Hellenthal, Porter-Bass and Elliott saw a few inches and Hacienda Secoya only a quarter of this. This jump started the vegetative cycle again and we found ourselves back into the vineyards for another canopy pass to remove new laterals and shoot tips.

Crop loads in 2013 were lighter than those in 2012. We picked our first grapes on August 24 at Peter Martin Ray (Chardonnay) and concluded at Elliott Vineyard (Pinot Noir) on September 14.

We sincerely hope that you enjoy these wines. Thank you for your continued support. Be well.

John Raytek & Phoebe Bass