

Ceritas

M A Y 2 0 1 6 R E L E A S E

Dear Friends:

Without a doubt, these wines represent some of the best that the West Sonoma Coast has to offer. Two of the vineyards (Charles Heintz and Elliott) were planted in the early days (late 70's, early 80's) at the coast. The other (Porter-Bass) is our home familial stomping grounds with carefully selected budwood perfectly suited for the style of wine we hope to make. Finally, our "costalina" represents a selection from our best sites along with a parcel located just outside the town of Occidental. This is the wine to stock up on while you cellar the others.

These are some of best wines we have made to date – they are complete. They combine great concentration, expressive aromatics and exceptional acidity.

CHARLES HEINTZ VINEYARD CHARDONNAY / SONOMA COAST

Green chartreuse. A wine of pure grace. Lemon curd, white narcissus flowers and pastry emerge on the nose. Deceptively medium bodied with impressive length, energy and focus. In the mouth, palate is framed by glacial water texture with notes of marzipan and rock salt. Think medium bodied Sonoma Coast Chardonnay charged with acidity and precision.

From 35+ year old organically farmed vines. Soils here are Goldridge sandy loam with high concentration of silica. Our section of Heintz sits on a west facing ridge just outside of the town of Occidental and enjoys the daily effects of the coastal fog bank. Mid day sunshine coupled with cool air from recent fog presence allows the grapes to ripen in the perfect climate. We typically harvest Heintz around the same time as the old vine Chardonnay at Porter-Bass.

ELLIOTT VINEYARD PINOT NOIR / SONOMA COAST

Deep, bright red. Wonderfully pure, perfumed scents and flavors of rose petal, raspberry coulis, five spice, wild herbs and earth accented by bay laurel nuance. Pristine and penetrating, with great inner-palate energy. A real essence of Pinot Noir with magical fruit intensity. Noble tannins arrive late, adding grip to the rising finish. Explosive West Sonoma Coast Pinot Noir. Best bottling to date.

The Elliott Vineyard is located on a small knoll at the end of Bohan Dillon Road sharing a fence line with the Hirsch Vineyard. The vineyard was planted in 1980 by Gard and Lori (Elliott) Hellenthal with the assistance of friend and neighbor David Hirsch. Small Mt Eden clusters allow us to utilize 50% whole cluster. Soils have higher proportion of fractured shale and quartz than nearby vineyards. Meager soils and 35 years of dry farming have driven roots deep into the bedrock. This is the West Sonoma Coast at its best.

PORTER-BASS VINEYARD PINOT NOIR / SONOMA COAST

Bright, dark red. Aromas of black raspberry, red currant, smoky minerality and underbrush; you can smell the sweetness and concentration of tiny berries. Very pure and penetrating on the palate, offering an exhilarating balance between sweetness and vibrant acidity. A real blast of crushed red berries and cherry in the glass, enlivened by accents of pepper and spice from stem inclusion. Less brawny than previous vintages but the wine possess serious tannic clout to support graceful evolution in bottle.

Porter-Bass Vineyard sits on a saddle ridge on Mays Canyon Road just outside the town of Guerneville. Surrounded by ancient redwoods, the Pocket Canyon draws in the influences of the Pacific. Nighttime temperatures here are typically lower than some of our other sites. Harvested from two distinctly different blocks – one block being sandstone (south facing) and the other shale (north facing). One block provides the fruit and is fermented with less whole cluster, the other provides the aromatics and spicy aromas and is fermented 100% whole cluster.

“COSTALINA” PINOT NOIR / SONOMA COAST

Bright, dark red. Shows terrific complexity with incredibly rich, deep flavors of raspberry, cinnamon and freshly cut flowers complimented by a hint of crushed rocks. Intense, saline notes and sweet floral and spice overtones from the 35% whole clusters add attractive lift. Crystalline purity and total sense of harmony. Extraordinarily seamless texture and outstanding fullness in the mouth. Its early fruit sweetness will make this drinkable earlier than our vineyard designated wines but it will also live for long time in your cellar.

Comprised of barrel selections from Hellenthal, Elliott and Porter-Bass along with the Occidental Road Vineyard. Soil profiles vary from sandstone, shale and mudstone. The wine showcases all of the vineyards we farm along the entire Sonoma Coast.

CHARDONNAY

The Chardonnay's are very expressive. Ph levels are low and acidities are high. These wines speak quietly, revealing the subtleties of each site. They offer up great transparency, cut, fruit purity and aromatic complexity. Finishes are very long. This should be another vintage that will age very well.

PINOT NOIR

The Pinot Noir's are concentrated due to smaller than average berries. In the cellar, the wines showed great suppleness much like the wines from 2013. By the end of the first year, the wines had expressive aromatics of exotic spices and earth. Acidities across the board were high at harvest. The wines are bright red fruited, deeply concentrated and have beautiful balance. The wines are enjoyable right away but should reward those who put them away.

2014 VINTAGE OVERVIEW

After three years of drought and 2013 turning out to be the driest year in recorded California history, our concerns were starting to grow given the lack of soil hydration along the North Coast. Since all of our vineyards are dry farmed, we count on winter rains to replenish water to parched soils. December was dry with no rainfall. January was not much better. Finally in February, the winter storms did materialize and produced similar quantities of rain at each site as in 2013. Cold wet conditions persisted through much of February yet we still got an early start and the vines sprung into action around the first week of March in most of our vineyards. Soils seemed fully saturated at the time but after three years of less than average rainfall new challenges lay ahead.

Canopies grew well at first but the consistent drought was finally showing itself in vegetative growth. Shoots struggled to make it to the top wire. Earlier than normal thinning passes allowed us to select the strongest shoots. Consistent warm weather during flowering produced a solid set. While the clusters were smaller in 2014 than 2013, they were more evenly set which led to less green drops later in the year. Vineyards were bathed in sunshine through much of the summer.

We began picking the last two weeks of August. By the end of August, Porter-Bass Pinot Noir and young vine Chardonnay, Peter Martin Ray, Hellenthal and Hacienda Secoya were all in. The remaining picks spread out evenly over the final two weeks of harvest. The Chardonnay was all healthy – no signs of botrytis or oidium – flavors were bright with low pH's and high natural acidities. The Pinot Noir's were concentrated, dark and full of flavor. Retained natural acidity helped to balance as they aged. Overall crop loads in 2014 were slightly down as compared to 2013. Harvest started on August 19 and ended September 15.

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

John & Phoebe Raytek