

Ceritas

FALL 2018 RELEASE

Dear Friends,

These wines represent some of the most unique and singular expressions of Chardonnay and Pinot Noir that we produce. Iconic sites such as Porter-Bass, Hellenthal and Trout Gulch are wines not to be missed and reward those who choose to drink them young or after a while in the cellar. In addition, our “marena” bottling showcases the full range of Sonoma Coast Chardonnay.

2016 PORTER-BASS VINEYARD CHARDONNAY / WEST SONOMA COAST

Profound aromas of musky white peach, gunflint and crushed rock. Silky on entry, then tightly coiled and penetrating mineral in the middle palate, conveying an impression of great density without weight. The endless crushed rock-finish conveys a powerful sense of solidity usually reserved for a red wine. The great expression of stony terroir conveys outstanding force of character and energy.

Planted 1980. Two distinctive blocks provide both the power and the energy to this wine. North facing slopes provide the tension and transparency while the South facing slopes lend themselves to more expression of intense fruit and length. Dry farmed vines search deep in the rocky soils to find everything they need. Classic Sonoma Coast Chardonnay with deep pedigree.

2016 “MARENA” CHARDONNAY / WEST SONOMA COAST

Captivating perfume of white peach, pineapple, flowers, minerals and crushed rock. Densely packed and tight but already showing a creaminess to its well-delineated flavors of lemon curd, salt and chamomile. Still a bit edgy with subtle, very dry and rising finish. Offers a glimpse of the vintage and appellation straight out of the gate.

Selections from each of our Sonoma Coast sites (Charles Heintz, Teac Mor and Porter-Bass young vines) are blended to create a complete expression of the region. It is delicious now but will develop nicely in bottle.

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2016 TROUT GULCH VINEYARD PINOT NOIR / SANTA CRUZ MOUNTAINS

Lovely pure, mellow scents of raspberry leaf, cranberry, rose petal and minerals accented by fresh spearmint. Silky in the mouth with juicy quality. Inner mouth energy and clarity offer a light touch to the flavors of blood orange, spice and fresh flowers. Finishes crystalline with moderate tannins and energetic cut. Pure and unique.

This vineyard is located in a slot canyon just outside the town of Aptos in the southern Santa Cruz Mountains. 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. Fermented with 75% whole clusters.

2016 HELLENTHAL "OLD SHOP BLOCK" VINEYARD PINOT NOIR / WEST SONOMA COAST

Very bright, musky nose shows less floral lift than previous vintages. Aromas of blood orange, black cherry and five spice are framed by the fresh glacial water texture on the palate. Thick, dense and layered with youthful flavors of dried roses, tar and salty smoke minerality. The wine's youthful tannins call for a good 5-10 years of cellaring. Delicious.

We have been working with this site for over 6 years now and understand more and more about this location. Straddles a ridge in the northern part of the Fort-Ross Seaview sub-appellation of the West Sonoma Coast. This site is the oldest known own-rooted Pinot Noir on the coast. Fractured Franciscan sandstone soils are high in iron. Dry farmed. Fermented with 70% whole clusters.

VINTAGE SUMMARY

Overall, the winter of 2015-2016 was mild. Moderate rainfall fell intermittently starting in November 2015 until the first days of March 2016. Early spring was dry and sunny throughout. With this favorable

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weather, bud break began around March 25, and we started to wonder if 2016 would be another early year.

The beginning of April was equally dry, and by mid-April, four to five leaves were showing. Temperatures remained above average for most of April but by the time we transitioned into May things started to get cold prompting us to think about alternatives to accelerate flowering or to protect the clusters from shattering (flowers not forming berries). Vine growth slowed and we started to see signs of chlorosis on the coast with the hardest hit areas in Occidental and southern Santa Cruz Mountains. The first flowers were observed on May 21, and full flowering arriving 9-12 days later depending on the site.

For most of June and July we saw higher than average temperatures keeping the coastal fog out of the vineyards more hours of the day than usual allowing the vineyards to get back into a good rhythm, surpassing normal vegetative stages. Things were looking like an early vintage more and more each day.

The beginning of August was cooler than the later part of July allowing us to complete our crop adjustments and permitted the fruit to evenly ripen more so than in years past. Average fruit set was observed throughout most of our sites with particularly good crop loads in Hacienda Secoya Pinot Noir and Peter Martin Ray Chardonnay. Yields overall were average with 1.25-1.63 tons per acre depending on the site.

We began harvest on August 14th and concluded on September 19th.

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