

Ceritas

L A T E S P R I N G 2 0 1 8 R E L E A S E

Dear Friends,

We have included a small offering of Magnums in this pre release. They will go quickly so we suggest you order soon if you enjoy large formats.

These wines are from some of our most hallowed sites on the West Sonoma Coast. Each iconic in their own respects they represent some of the best bottlings from revered sites such as Charles Heintz, Porter-Bass and Elliott. In addition to these unique and singular sites, our “costalina” bottling showcases the full range of the West Sonoma Coast Pinot Noir possibilities.

2016 CHARLES HEINTZ VINEYARD CHARDONNAY

Pure aromas of pineapple, crushed stone and menthol. Boasts outstanding tension and building intensity to its powerful lime peel, grapefruit and white flowers finish. Rare precision and inner-mouth perfume that saturates every inch of your palate yet finishes with an impression of weightlessness. A wine of great finesse and minerality.

Sourced from the only organically farmed section of Charles Heintz. Five-acre parcel is shared between Ceritas and Littorai exclusively. Perfectly positioned to capture early morning fog and shelter the grapes from the direct sun. Well drained Goldridge sandy loam produces ideal environment for dry farming.

2016 ELLIOTT VINEYARD PINOT NOIR

Reserved nose. Tighter than many of the other wines with minty top notes to the aromas of red cherry liqueur, rose petals and spice. Concentrated and tactile but very much evolved, showing little of what's early sweetness. More tannic and even a touch of youthful angularity on the back end, but finishes with saline minerality and outstanding building length. Will require patience.

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Planted in 1978 by David Hirsch and Gard Hellenthal. Rare Mt Eden clone Pinot Noir planting 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.

2016 PORTER-BASS VINEYARD PINOT NOIR

Bright, dark red. Sexy, complex scents of blackberry, lavender, dried sage, lifted by high notes of blood orange; the most perfumed and aromatic of the 2016's. At once juicy and utterly seamless, conveying a lighter touch than previous years. Terrific mineral lift for such a mouthfilling wine. Wonderfully fine-grained wine finishes with very suave tannins.

Ceritas selected plant material combined with two distinct blocks – one on hard sandstone and the other on sandy loam makes for the perfect expression of this site. Bathed in sunshine and cool coastal fog throughout the summer allows for near perfect flavor development and fruit expression. Monopole.

2016 "COSTALINA" PINOT NOIR

Bright aromas of pure red raspberry, mulberry and spices. Densely packed, round and spicy showing a slight kirsch quality and an impression of its youthfulness held in reserve. Velvety in middle with oolong tea, dusty earth and white flowers. Firm tannins contributes to moderate grip. Graceful.

Selections from each of our Sonoma Coast sites (Hellenthal, Elliott, Occidental, Porter-Bass and Teac Mor) are blended to create a complete and unique expression from the coast. Fermented with 15% whole clusters results in a wine that is more open and should be enjoyed while you await the site specific wines to age.

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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 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