

Ceritas

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

Dear Friends:

We are excited to introduce four more beautiful wines from the 2019 vintage: Charles Heintz Chardonnay, Zephyr Chardonnay, Elliott Pinot Noir, and Trout Gulch Pinot Noir. These wines while distinctive in their own right, collectively showcase the aromatic kaleidoscope that can be found in our coastal wines. They jump out of the glass with expressions of fruit, flower, and minerality.

CHARLES HEINTZ CHARDONNAY \ WEST SONOMA COAST

Acreage 1.8
Clone Old Wente 4
Elevation 620'
Aspect South
Soil Sandstone

Charles Heintz is perched just east of the small town of Occidental. Situated precisely towards the coast, allows for cool oceanic fog-soaked air to penetrate the vineyard leaving the grapes to grow and mature in the most ideal of environments. Eroded soils make the vines dig deep to find water, nutrients and bring out the unique characteristics of this site. The vines sip on the salty, mineral soil producing a wine that is classic and at the same time rooted in what is best about Sonoma Coast Chardonnay.

2019 Tasting Note

Delicate aromas of underripe pineapple, Meyer lemon, white peach, and spice are underpinned with chalky crushed rock minerality. Very pure wine shows penetrating energy, with consistency from start to long finish filled with exotic white flowers and sea spray. This wine brings to life the true West Sonoma Coast Chardonnay.

ZEPHYR CHARDONNAY \ WEST SONOMA COAST

Acreage 2.3
Clone Mt Eden
Elevation 650'
Aspect Northeast
Soil Sandstone with Mica

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Imagine a vineyard staring at a valley filled with coastal fog. Redwood trees whip around as the cool ocean air slides across this land. Here at Zephyr, Chardonnay ripens slowly, bringing forth the savory flavors you often find in our mountain wines from Santa Cruz, but with a clear, linear freshness that reminds you of its origins. Farmed with meticulous care by our good friend Greg Adams for the past 18 years, allows us to manage each row with precision to grow optimized grapes expressing the purity of the site.

2019 Tasting Note

Wonderfully suave on entry, with brilliantly delineated peach and citrus flavors lifted by crushed stones and minerals. A wine with great power and cut and yet almost magically light on its feet. The finish goes on and on with fresh-cut grass, honeydew melon, and orange blossom. It's hard to keep this wine off your palate with its intensity and punchy acid.

ELLIOTT PINOT NOIR \ WEST SONOMA COAST

Acreage 3.2
Clone Mt Eden
Elevation 1140'
Aspect South
Soil Schist and Quartz

Far out on the coast, where loggers and people just looking to get back to the land is where you often find the most inspiring vineyards. Elliott is one of those places. Here the second generation, Elisa Hellenthal tends to the land and vines from which this wine comes from. Planted in the late 1970s meant clonal diversity was scarce, luckily one of the clones from the famed Mt Eden Vineyard was available and is now planted here.

2019 Tasting Note

Very intense bouquet of red fruits including sour cherry, cranberry with rose petals jumping out of the glass. Touches of cinnamon and blood orange develop in the glass. The palate is medium-bodied with crunchy red fruits on the entry, quite detailed and structured, with a long finish. Subtle with a very fine persistence on the aftertaste. Excellent.

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TROUT GULCH PINOT NOIR \ SANTA CRUZ MOUNTAINS

Acreage 2.1
Clone Mt Eden
Elevation 850'
Aspect South
Soil Hard Sandstone and Quartz

In the southern Santa Cruz Mountains, vineyards find themselves at home in the canyons that run parallel to the ocean. Their orientation allows the coastal influence to reach the vines more often than other sites that we work with. Trout Gulch is tucked into one of these canyons, just east of the small seaside town of Aptos. Planted back in the 1970s allowed this vineyard to remain a secret until more recently when our colleague Richard Alfaro took over the farming.

2019 Tasting Note

Pliant and light on its feet. Classically taut with sweet red cherry, mint, and pomegranate. Wildflowers add to the wine's notable aromatics. Touches of black pepper and sage lend complexity to the typical Trout Gulch red-fruit focus. The palate is medium-bodied with supple tannins, a fine bead of acidity, and very harmonious. White pepper and clove perfume add to a lovely grainy texture with tons of refinement.

2019 VINTAGE SUMMARY

Overall, the winter rains of 2018-2019 were above average given recent years without much rain. We saw our first rain the day after Thanksgiving, with little to no precipitation in December which had us concerned. Finally, in January we got two larger rainfall events, both in the first half of the month. Precipitation fell intermittently throughout February and March giving us a moderate amount of soil moisture to get the season going.

Early spring started off mildly with some small heat events in early April which started to wake up the vines. With the favorable weather and little spring fog around the vines started to show signs of budbreak around April 3rd. The gentle warmth pushed the vines to grow through the early season without signs of chlorosis or struggle resulting in a strong canopy and an above average crop. With the

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changes in weather in recent years, we've seen weather events that were previously rare and unheard-of. On May 15th it started to gently rain again and did so for 4 days giving the soil another drink of water, but presented us with early season mildew issues. We got back into our vines right after the rain stopped, removing small leaves to allow additional airflow around the emerging clusters and we tightened up our spray schedule to not give the mildew a chance to grow.

The second half of May and June were dry for the most part allowed the vines to grow in cool sunshine. The growth of the vines was a relief to see after those early May rains and the canopy just sprung up into the air towards the top wire with tendrils just reaching for the sky. First flowers were observed on May 28th a full week later than 2018. The rate of flowering was even across all of our sites due to consistent warm weather which presented us with even ripening fruit later in the year, which a winemaker always enjoys.

July and August were moderately warm with only five days total that reached 90F. The grapes ripened under ideal conditions producing beautiful flavors and color with above average acidity. Coastal fog, normally observed in a great number of days in summer, was a little more shy this summer but each day the fog keep the valleys around our sites cool. Too much fog in the vineyard can produce issues with mildew.

We began harvest on September 9th with "Cuvee Chloe" sites, concluding on October 4th with Kings Ridge Syrah. Yields were average as compared to the past five years – 1.55 to 2.35 tons per acre. The fruit that did arrive to the winery was beautiful, bursting with pure fruit flavors, moderate color but less than previous years and wonderful acidities.

Looking back, the vintage produced Chardonnay's with great precision and fruit intensity with acidities that remind us of 2014. The Pinot Noir's are elegant, pretty and aromatically explosive with less tannins than 2018 or 2015. The vintage produced wines that will drink well early and should reward those with patience for the next 5-10 years.

From our cellar to your table. Our sincerest thanks for your continued support of our family winery.

John and Phoebe Raytek