

FALL 2017 RELEASE

Dear Friends.

We are excited to offer you our fall release wines.

2015 PORTER-BASS VINEYARD CHARDONNAY / WEST SONOMA COAST

Pale yellow. Pungent, reduced nose offers terrific citric lift and strong element of crushed stone. The palate conveys uncanny intensity for this early in its evolution. Outstanding precision and lift give life to the lemon peel, floral notes and mineral flavors. Finished with ginger spice and citrus oil backed by loads of energy and great persistence.

One of the best examples we have produced from this noble site. Reminds us of a combination of 2008 and 2010, subtle power and great energy. Hard to beat.

2015 delivered the perfect combination of sunshine and coastal fog penetration resulting in a long cool growing season. No botrytis was seen in the vineyard allowing a more direct expression of site. Shale soils and decomposing sandstone held onto winter rains and delivered measured nourishment to the now 37-year-old vines.

2015 "MARENA" CHARDONNAY / WEST SONOMA COAST

Bright yellow. Tight nose hints at crushed stone and menthol, plus a whiff of petrol. Tactile, intense and clean; shows strong minerality and acidity that comes from the fractured sandstone. The palate delivers complex flavors of gingerbread, lemon curd and linden blossom.

Young but super appealing right now. Drink now – decant before serving.

"marena" embodies what is so amazing about West Sonoma Coast Chardonnay. A blend of a few different sites allows for a multi-layered wine. Sites closer to the ocean deliver the minerality and snap while sites moved in a bit more deliver purity of fruit and depth of flavor. This is the wine you will want to drink



FALL 2017 RELEASE

"marena" embodies what is so amazing about West Sonoma Coast Chardonnay. A blend of a few different sites allows for a multi-layered wine. Sites closer to the ocean deliver the minerality and snap while sites moved in a bit more deliver purity of fruit and depth of flavor. This is the wine you will want to drink while you wait for the others to come into their own.

2015 HELLENTHAL "OLD SHOP BLOCK" VINEYARD PINOT NOIR / WEST SONOMA COAST

Bridge dark red. Knockout discreet nose combining raspberry, five spice powder, rose and iron shaving rich minerality. Intense in the mouth with its youthful imploded flavors of raspberry and saline minerality conveying outstanding definition and energy. Deep, long and noble building tannins are highlighted by red berry, spice and crushed-stone perfume. Higher pitched than previous vintages.

Enjoyable now. This is also one for the cellar and long haul. Time will tell.

Our work in the vineyard at Hellenthal continues to allow the resulting wines to show how special this place is. Fractured iron rich sandstone soils are peppered with rose quartz and granite veins pushing up through the top soil. Gently east facing slopes allow for good drainage and drive the now 36-year-old own-rooted vines to search for water. The Calera clone is shy to bear fruit but what fruit makes it to our winery could not be more exciting. Taught, hard berries full of juicy red fruits and mouth watering acidity delivery a wine that is hard to not like.

2015 TROUT GULCH VINEYARD PINOT NOIR / SANTA CRUZ MOUNTAINS

Dark, bright red. Crushed black cherry, raspberry and spice aromas are lifted and exotic. Young, conveying intensity and layered texture with high toned flavors of pomegranate, ruby red grapefruit, cedar and chalk. Broody energy. Finishes with seamless tannins and slowly mounting, explosive length and persistence on back palate.

Ceritas

FALL 2017 RELEASE

This is one of the best Pinot Noir's we've made to date. Much is owed to the noble terroir from which it came along with Richard Alfaro's meticulous farming. YOU WILL WANT SOME OF THIS IN YOUR CELLAR.

Our first vintage working with this new site could not have been more rewarded. Trout Gulch Vine-yard sits in a west-east oriented canyon outside the town of Aptos just south of Santa Cruz. Here in the southern Santa Cruz Mountains the weather is much colder than in the north and uplifted marine sediments and pure sand soils are common. The vines grow in limited sunlight due to coastal fog and surrounding topography, allowing for the longest growing season of any of our sites.

2015 / VINTAGE SUMMARY

After three consecutive vintages framed by drought and healthy crops, we were reminded that not all growing seasons are alike. If 2012-2014 were defined by drought, 2015 will be remembered for the prolonged foggy spring which caused the greatest level of shatter since 2005. Shatter is the incomplete fertilization of the flowering bodies on each cluster. Shatter can be caused by three main mechanisms: rain, wind and fog. Of the three, fog is the worst. The spring of 2015 saw warm inland temperatures which pulled our coastal fog deep into Sonoma County and other parts of the state. Regions that typically are unaffected by shatter saw steep declines in production levels. The cool wet weather resulted in 25-60% of crop loss in our vineyards.

What this means for the wines is that while there is less to go around, we have deeply concentrated wines with fresh acidity and chewy qualities. The whites are powerful, deep and are immediately enjoyable but also should reward those who decide to put them away. The reds are dark, rich (by our standards) and full of flavor but have fine grained tannins and amazing acidity. Suffice it to say, we like these wines and they remind us of our 2008's.

This will be your only opportunity to purchase the wines. Allocations are tighter than normal but rest assured not all vintages are like 2015. We are thankful for your continued support of our family winery. Be well.

Ceritas

FALL 2017 RELEASE

This will be your only opportunity to purchase the wines. Allocations are tighter than normal but rest assured not all vintages are like 2015. We are thankful for your continued support of our family winery. Be well.

John and Phoebe Raytek