

Ceritas

2022

Fast and furious.

2022 began with an unusually warm and mild January, where temperatures rarely dipped below 55°F for most of the month. As February rolled into March, the story remained mostly unchanged - gentle, mild temperatures and an unsettling lack of rain.

Bud break kicked off around this time, and the vines began the season with an abundance of warmth and sunlight. Drought pressure was felt strongly during the Spring, where a total of 2.4" of rain fell on Sonoma County from April to June. Early indicators of a small crop had us preparing for an early harvest, but a brisk early summer assuaged some of these concerns.

In July and August, temperatures rose above 90°F only 15 times and never hit 100°F. This served as a powerful buffer against the rapidly accumulating sugars in the fruit, allowing phenological ripeness to catch up.

Picking began at O'Connell on August 19th, followed by a few more picks across the Sonoma Coast over the proceeding 7-10 days. We hit our peak in early September, with perfectly mature fruit flowing into the winery nearly every day.

Over 80% of our fruit was harvested over the first two weeks of the month, and we concluded the harvest under a nearly full moon at Mindego Ridge on September 14th.

2022 was a vintage that rewarded those who could remain nimble. The relatively high temperatures at the end led to a surge of fruit nearly all at once, which was handled beautifully by our team.

The reward for all of this was a miniscule crop of clean, turgid grapes that showed an unparalleled potency of flavor.

While our dry-farmed vines are more resistant to drought, some sites did not fare so well after 3 consecutive years of nearly no water. Peter Martin Ray Chardonnay was hit the hardest, and we were only able to harvest about 200lbs of fruit from the hallowed site. The resulting wine will not be bottled in 2022.

O'Connell	August 19th
TBH	August 26th
Hellenthal	August 31st
Occidental	September 2nd
Charles Heintz	September 3rd
Elliot	September 4th
Red Car Estate	September 6th
Paratus	September 7th
Peter Martin Ray	September 7th
Mariana's	September 7th
Zephyr	September 8th
Alfaro Estate	September 8th
Black Ridge	September 8th
Trout Gulch	September 12th
Montecillo	September 13th
Mindego Ridge	September 14th

2022 PETER MARTIN RAY CABERNET SAUVIGNON / SANTA CRUZ MOUNTAINS

2027 - 2050

Peter Martin Ray sits like a beacon against the forces of development in Santa Cruz County. Cut into a hillside near Saratoga, legendary California winemaker Martin Ray originally planted the site in 1952 for use under his own label. Successive generations of the Ray family have managed it since, aided by local legends Rick Anzalone and Frédéric Ballario.

2022 Tasting Note:

Always the picture of consistency, Peter Martin Ray delivered a delicious, earlier-drinking wine in 2022. Almost resembling squid ink in the glass, the nose focuses on dark, rich aromas of maraschino cherry, blackberry preserve, and white pepper. Offers a plush yet rigid structure typical of alpine Cabernet. Assertive flavors match the nose, with a hint of cola and licorice. Love this.

2022 PARATUS CABERNET SAUVIGNON / MT. VEEDER

2027 - 2048

Our first foray into the mountains of Napa. The forty-year-old vines at Paratus cling to rough-hewn terraces cut into a nearly 30-degree slope at the peak of Mt. Veeder. The vineyard has been dry-farmed and organic since it was planted. While it is easy to appreciate the inimitable objective aspects of the site, hiking to the peak of the vineyard evokes a sense of awe as the valley below becomes visible.

2022 Tasting Note:

Perhaps the best Paratus to date. The old vines retained a subtle pyrazine character, despite the massive core of fresh strawberry and rainier cherry. The startling fresh palate subdues the green character, giving powerfully concentrated flavors of plum, cassis, and huckleberry. Firm tannin structure frames the wine, ensuring a long life ahead. Wonderful.

2022 MARIANA'S CABERNET SAUVIGNON / SANTA CRUZ MOUNTAINS

2026 - 2042

Mariana's is like a garden - organically farmed with bonsai-esque attention to detail. Being the highest-elevation vineyard with which we work, Mariana's is blessed with consistent alpine chill. The Cabernet Sauvignon we are farming here cannot ripen quickly and an extremely long hang time on the vine ensures the fruit is packed with wonderful depth of flavor and purity.

2022 Tasting Note:

This high-altitude site benefitted tremendously from the relative warmth of the vintage. A pop of blue fruits on the nose provides an intoxicating core to the aroma, backed with lilacs and cracked pepper. The tannins are assertive, with a fine-grained quality that provides excellent balance. Acid crackles in the mouth, bringing out a distinct juiciness to flavors of perfectly ripe blueberry, blackberry, and olive.