

# Ceritas

2024

*Easygoing, easy to love*

2024 began with some of the heaviest rains in recent memory. Over 40" fell in Sonoma County during the first two months—about 25% above our historical average.

Saturated soils created ideal conditions for consistent budbreak and shoot development across the Sonoma Coast and Santa Cruz Mountains.

Spring flowering followed with nearly perfect weather—mild, gentle warmth without adverse events—signaling a strong, above-average crop.

Until this point, 2024 mirrored 2023 with sky-high canopies and flawless fruit set. However, July temperatures in interior Sonoma began to diverge from the previous year, hitting occasional record highs.

Fortunately, our proximity to the ocean moderated the heat, preventing significant stress, and earlier sites began showing color by late July. A mild August allowed sugar accumulation and ripeness to progress steadily.

Harvest commenced in the early hours of August 28th at TBH, followed by our other interior Sonoma Coast sites the next week.

The peak of harvest occurred during the first 10 days of September, when over half of our grapes arrived. Early signs were auspicious: flavorful, turgid berries and slightly higher-than-typical yields.

Our season ended earlier than usual on October 4th, under starry skies in the sandy soils of Trout Gulch.

When discussing 2024 with our team, one word kept surfacing: classic. In contrast to 2022 and 2023, nearly all of our vineyards were picked right at their historical average dates.

The 2024s epitomize balance; acid, fruit, and tannin sit in complete harmony. They are a spectacular set of wines that deliver great pleasure in their youth but possess the concentration to go the distance, faithfully representing the character of the land.

## HARVEST DATES:

TBH	August 28th
Carex	August 28th
Cuvée Chloe	August 28th
Charles Heintz	September 3rd
Hellenthal	September 4th
Elliott	September 4th
Peter Martin Ray	September 7th
Mt. Pajaro (Chardonnay)	September 8th
Mt. Pajaro (Pinot Noir)	September 9th
Cuvée Annabelle	September 17th
Zephyr	September 17th
Trout Gulch (Chardonnay)	October 2nd
Trout Gulch (Pinot Noir)	October 4th

## **2024 CAREX CHARDONNAY / SONOMA COAST**

### **Dynamo.**

From a pristine piece of Goldridge soils hails Carex, a planting of Hyde-Wente clone Chardonnay occupying a particularly chilly piece of coveted Green Valley real estate. Relentless, meticulous farming performed on this dense planting yields immaculate fruit every vintage. Over the years, Carex has come to epitomize balance and weightless power.

#### *2024 Tasting Note:*

*Carex has become the picture of consistency over the last six years. A noticeable cut of flinty reduction pairs perfectly with a nose focused on Meyer lemon and finger lime. Chalky minerality and a cut of acidity sharpen a palate that follows the nose with a bright citrus bite. Pronounced structure and a firm phenolic character frame the wine with a strong finish. Liquid laser beams.*

## **2024 CHARLES HEINTZ CHARDONNAY / SONOMA COAST**

### **Charles in Charge.**

These old vines, planted in coveted Goldridge Sandy Loam soils, have been basking in the gentle climates northeast of the town of Occidental for more than 40 years. We find Chardonnay here with an inherent richness, lifted by bright acidity and powerful structure. We have shared an organically farmed block at the property with Littorai for nearly 15 years.

#### *2024 Tasting Note:*

*One of the strongest showings of Charles Heintz in recent memory. Heintz achieved ripeness at the lowest pH in our history with the site. The nose is classic - vivid tropical fruits tempered with a distinct ocean-breeze freshness that keeps everything beautifully lifted. Unparalleled power and finish on the palate, given the crackling acidity. A monumental wine, and clearly one of the stars of the vintage.*

## **2024 CUVÉE CHLOE PINOT NOIR / SONOMA COAST**

### **Effortless Elegance.**

Named for the eponymous twin, Cuvée Chloe hails from pristine plantings around the territory of Occidental-Freestone and the Sebastopol Hills. This tenderloin area of the Sonoma Coast has captivated for years. It produces wines with ethereal red fruit and an undeniably delicious character. The wine has always showcased the thrilling, youthful exuberance of this noble varietal.

#### *2024 Tasting Note:*

*As always, Chloe's wine is ready to go out of the gate. There is a viscerally delicious quality to this wine that keeps us coming back for more. Aromatic red fruits pop from the neon-garnet wine like fireworks, underpinned by a savory quality provided by the whole cluster. Cranberry, Rainier cherry, and rosewater dance in the mouth, with plenty of freshness. Obsessed with this.*

## **2024 MT. PAJARO PINOT NOIR / SANTA CRUZ MOUNTAINS**

### **Above the Rest.**

Mt. Pajaro has captivated us for many reasons. Beyond the beautiful view, Mt. Pajaro enjoys a startling diversity of soils, stemming from an unusual splinter in the San Andreas Fault Line. The site is farmed to exacting precision by the Rhys crew, all of whom live and work on the ranch. The early Ceritas vintages here are chiseled and bright, with an unbelievable depth of flavor.

#### *2024 Tasting Note:*

*This is such a special vineyard. A dynamic bouquet of wild raspberry, black cherry, and dark plum is countered with hints of sage and nutmeg. The palate turns all of this up to 11, with powerful concentration and a persistent, mineral-driven finish. Despite the density of the wine, it never feels heavy. The 2024 feels alive, energetic, and truly inimitable. Fantastic.*