

# 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 MT. PAJARO CHARDONNAY / SANTA CRUZ MOUNTAINS**

### **Grand Crew.**

East of Corralitos sits Mt. Pajaro - a major part of the network of estate vineyards owned by Rhys. In 2023, we came to an agreement with Rhys to become the first winery to ever purchase fruit from their Santa Cruz Mountains holdings. We are sourcing coveted clonal selections of Chardonnay and Pinot Noir from this bucolic oasis. We cannot wait to see what the future holds here.

#### *2024 Tasting Note:*

*Mt. Pajaro continues to exceed all expectations. The pale-gold color reveals a nose with a Roulot-like reductive flintiness and lemon oil. Unparalleled vine density and rigorous adherence to low yields provide a robust backbone to a citrus-focused palate that nearly seems to vibrate with acidity and verve. The finish lasts forever. A world-class vineyard, farmed by a world-class crew. Stunning.*

## **2024 ZEPHYR CHARDONNAY / SONOMA COAST**

### **The Hidden Gem.**

Named for the near-constant gale buffeting the grapes, Zephyr exists in a sort of bullseye - ocean influence from the Bodega Headlands collides with cold air rushing in from the Sebastopol Hills in a violent convergence. The tiny crop that is allowed to grow here struggles. The berries show markedly thick skins, providing a rigid spine to a wine that inevitably has all the freshness it could need.

#### *2024 Tasting Note:*

*Zephyr gets better and better every year. There is an open, generous quality to the nose in 2024 that is impossible to ignore. Makrut lime, peach skin, and underripe pineapple appear first, with a subtle mintiness to the nose that has become the hallmark of the site. Tingling freshness wraps around an avalanche of citrus and minerality. A California Grand Cru in the center-cut of one of the more compelling pieces of the Sonoma Coast.*

## **2024 HELLENTHAL “OLD SHOP BLOCK” PINOT NOIR / WEST SONOMA COAST**

### **Old Vines, New Tricks.**

Gard Helleenthal planted his first vines around his fabrication shop in the 1970's and has never left. This remote place exists just a few miles from the ocean, benefitting greatly from the kaleidoscope of soil and constantly fluctuating weather. We are incredibly fortunate to be the only winery working with this fruit, having been here since 2012.

#### *2024 Tasting Note:*

*Unsurprisingly, Helleenthal is fantastic in 2024. The oldest own-rooted vines on the Sonoma Coast yielded a haunting, ethereal expression of this utterly unique site. Pretty, precise, and poised on the nose, with perfect balance between the fruit and herbal qualities. A deeply saturated palate is framed with a rigid frame of tannin and acidity. We wish there were more.*

## **2024 TROUT GULCH PINOT NOIR / SANTA CRUZ MOUNTAINS**

### **Quality Over Quantity.**

Rarely rising above 80°F, Trout Gulch exists on the margin - any colder and wine grapes could never ripen. Despite this, our favorite aspect of this site is its consistency. The Alfaro family continues to coax magical fruit out of these nearly 50-year-old vines year after year. We have access to just a few rows of Pinot Noir here, providing a tiny quantity of vivid, bright, and delicious wine.

#### *2024 Tasting Note:*

*The few rows of ancient Pinot Noir at Trout Gulch yield a wine of contradiction. The wine, especially in 2024, perfectly balances an incredible acidity with dark, brooding fruit. Explosive aromatics burst from the ruby-colored glass, with textbook Santa Cruz savoriness balancing the fruit. The palate is broad and expansive, and yet somehow fresh and inviting. Always a favorite.*