

# Littorai

## 2017 The Haven Vineyard Chenin Blanc

### History and Philosophy

Littorai Wines is a small, family-owned and operated winery producing vineyard designated Chardonnay and Pinot Noir from the true north coast of California: the coastal mountains of Sonoma and Mendocino Counties. Proprietors Heidi and Ted Lemon are lifelong Winemakers. Ted Lemon began his career at the age of 22 by working for four years in the heart of Burgundy and in 1982, was the first American hired to manage a property in Burgundy at Domaine Guy Roulot in Meursault. Where some see technology as the route to great wines, we see farming. We derive our sustainable farming techniques from the fertile cross currents of permaculture, agro-ecology and biodynamics. Our winery is situated on a 30 acre integrated biodynamic farm where we produce as many of the vineyard and farm needs on site as possible. Our Estate produced compost is our “fertilizer” of choice.

Expressed in acreage terms, beginning in 2017:

- 100% of Littorai’s vineyard sources is farmed using only organically certified materials
- 85% is farmed using biodynamic methods (all sites we own or lease and most others)
- 49% is estate production

The goal of winegrowing is to produce the finest wine, and that such wine should be a product of the vineyard, not the cellar.

### Vineyard

The Haven is our original Estate vineyard. Planted in 2001, The Haven is a microcosm of the diversity of soils within the Sonoma Coast, containing uplifted undersea volcanics, sandstones, shales and loams. The Haven is located at 1200 feet elevation between the tiny town of Occidental and the Pacific Ocean. It lies on an east-west ridge and from its southfacing slope one can see the fog-enshrouded ocean in the distance. The Haven is late ripening and very cool. It is one of the last sites we harvest every year.

### Vintage Information

There was a relatively late botrytis bloom in the 2017 vintage, so we decided to allow the grapes to come in a bit higher in brix than has been typical. This gave the botrytis a chance to dry out and its effect on the final wine is minimal. The Total Acidity is slightly lower than usual but the pH is in our traditionally low range. The wine was fermented and aged in stainless-steel barrels. The wine was aged for almost a year on its original lees and was then racked barrel to barrel and spent its final three months on light lees prior to bottling.

### Tasting Notes

Beeswax, fresh green bean, lime, kiwi, lanolin, white candies, all the classic aromas of this vineyard are singing in the 2017 bottling. It is a tightly-wound, linear wine with great acidity but a lovely plushness to the midpalate. This is one of my favorite 2017 wines. Immediately under the press, the free flowing juice had intensity and concentration. This should age extremely well.

#### APPELLATION

Sonoma Coast

#### SOILS

Yorkville: 12” of dark clay loam over highly consolidated clay

#### FARMING

Farmed using organic materials and biodynamic methods, not certified

#### VINE AGE

Planted in 2001

#### ACREAGE

0.5 Acres

#### CLONES

Entav clone from Loire Valley

#### AGEING

Stainless steel, fermented dry, aged 1.5 years on original fermentation lees

#### PRODUCTION

105 cases

#### ALCOHOL

13.2% abv

