

# Littorai

## 2017 Mays Canyon Chardonnay

### 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

Mays Canyon is home to the Porter Bass Estate. At 200-400 feet elevation, this site is somewhat unique as it is surrounded by the Russian River on three sides! Skirted by redwood trees, they help keep to form a protective barrier that warms the climate of the vineyard. The Hugo gravelly loam soils also help to capture and retain the heat of the day, offering the vines additional warmth as the fog begins to roll in. Re-planted in 1999, this site has been a vineyard since the late 1800s!

### Vintage Information

The 30th and September 1st were cool but followed by 3 days of 100 + degree weather. The high daily temperatures were accompanied by extremely low overnight humidities and record-breaking high lows. This is something we are not used to in coastal CA. Canopies in rocky soils or stressed vineyards began to fail and disappear. We picked all the locations which had been on the cusp of being ready. Once it was clear that the heat would break on September 4th we decided to stop all picking for several days to see if and how, the vines would recover. We had only picked approximately 35% of the pinot noir acreage. All of the whites except for Charles Heintz Chardonnay were picked after the heat wave. For Chardonnay, we aggressively sorted out sunburn affected fruit in the vineyards so that it was not necessary to sort the fruit at the winery.

### Tasting Notes

Aromas of mint, fennel, white pepper, pear blossom, vanilla bean and nutmeg all jump from the glass. This is an exceptionally pure wine, like water from a mountain stream. The wine shows a supple mid palate without any sense of fat and finishes on brisk acidity. A noble bottling.

APPELLATION  
Sonoma Coast

SOILS  
Hugo gravelly loam  
underlain by weathered  
fine-grained sandstone and  
shale

FARMING  
Farmed using certified  
organic materials and  
biodynamic methods

VINE AGE  
Planted in 1983, been a  
vineyard since late 1800s

ACREAGE  
8 acres of Chardonnay  
total, Littorai receives 3.3  
acres

CLONES  
Dijon 95, pre-heat  
treatment Wente, Hyde  
and Dutton selections

BARREL AGEING  
11 months French Oak,  
25% new; 5 months  
stainless steel before  
bottling

YIELDS  
1.45 tons/acre in 2017

PRODUCTION  
215 cases

ALCOHOL  
12.7% abv

