

Littorai

2017 One Acre Pinot Noir

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

One Acre was the first Pinot Noir we ever produced (in 1993) and in 2016 we purchased this exceptional site from Rich Savoy to ensure that this beautiful property will be part of the Littorai family forever. This is a hilltop vineyard at 1600' elevation in the mountains northeast of Booneville. Like Roman, the winds from the northwest greatly affect the growing conditions within the site. This incredible site produces some of the richest most seductive and complex wines in the Littorai portfolio. Yet the wines always have plenty of tannin backbone and concentration.

2017 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. The key to wine quality in 2017 was rigorous sorting of the clusters in both vineyard and winery. In some sites we dropped the shriveled clusters or cut shriveled berries off the cluster in the vineyard. In other sites we harvested everything and then had the sorting table crew remove the affected fruit. In some blocks, there was not enough sunburned fruit to be concerned about. In some cases, we performed daytime select picks, harvesting only fruit which was affected by the heat (and therefore required a daytime pick for proper selection on the vine) and then that very night picked all the remaining, healthy fruit on the vines.

Tasting Notes

Morello cherry, floral tones, black licorice, orange zest, redwood bark. This is quite an expressive, exotic and complex aromatic package. Fined grained tannins and excellent acidity currently dominate the mid palate. This is a beautiful 2017 which will need some time to integrate.

APPELLATION
Anderson Valley

SOILS
Bear Wallow loam over marine origin sandstone

FARMING
Farmed using organic materials and biodynamic methods, not certified

VINE AGE
Re-Planted in 2005

ACREAGE
One Acre from 1993-2017 when Littorai purchased the property. Now expanded to 3.5 acres.

CLONES
Dijon 114, 777, 828 and Swann

WHOLE CLUSTER
8% in 2017

BARREL AGEING
16 months French Oak, 25% new

YIELD
1.85 tons/acre in 2017

PRODUCTION
310 cases

ALCOHOL
12.8% abv

