



2017 Sonoma Coast 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 Information

All of the sources for our Sonoma Coast regional bottling are all exceptional sites worthy of vineyard designation in their own right. 50% of the final blend comes from the Twin Hills vineyard just south of Sebastopol, 17% comes from declassified vineyard designate lots: Hirsch, Mays Canyon, The Pivot, The Haven and Thieriot vineyards. 33% is sourced from press wines from these same vineyards.

Regional Blend Information

Our regional Sonoma Coast is intended for consumption in the first few years after bottling. While it can, and often does, improve in the bottle, it is not intended for long term aging and we encourage you to enjoy it while young. While it will improve in the months after release, it provides real pleasure immediately.

Tasting Notes

While the Les Larmes bottling may appeal to those who enjoy darker fruit tones and more structured wines, the Sonoma Coast is all finesse. Aromas of orange zest, dried cherry, bright red fruits and classic whole cluster spice tones leap from the glass as do floral and rose petal tones. Less weighty and more elegant on the palate than Les Larmes, the acidity lends the wine delicacy and precision. These two regional wines are a delightful contrast.

<u>APPELLATION</u> Sonoma Coast
<u>FARMING</u> Farmed using a combination of organic materials and biodynamic methods, <u>not certified</u>
<u>BARREL AGEING</u> 10 months French Oak, 15% new
<u>PRODUCTION</u> 684 cases
<u>ALCOHOL</u> 13.2%

