

# Littorai

## 2017 Vintage

215 cases: Mays Canyon Sonoma Coast Chardonnay 2017	625 cases: Savoy Vineyard Anderson Valley Pinot Noir 2017
305 cases: Charles Heintz Sonoma Coast Chardonnay 2017	360 cases: Cerise Vineyard Anderson Valley Pinot Noir 2017
260 cases: Thieriot Vineyard Sonoma Coast Chardonnay 2017	210 cases: Roman Vineyard Anderson Valley Pinot Noir 2017
45 cases: The Tributary Sonoma Coast Chardonnay 2017	260 cases: Mays Canyon Sonoma Coast Pinot Noir 2017
105 cases: The Haven Chenin Blanc 2017	310 cases: One Acre Anderson Valley Pinot Noir 2017
	260 cases: Hirsch Vineyard Sonoma Coast Pinot Noir 2017
680 cases: Sonoma Coast Pinot Noir 2017	460 cases: The Pivot Vineyard Sonoma Coast Pinot Noir 2017
1315 cases: Les Larmes Anderson Valley Pinot Noir 2017	175 cases: Thieriot Vineyard Sonoma Coast Pinot Noir 2017
	380 cases: The Haven Sonoma Coast Pinot Noir 2017
515 cases: Wendling Vineyard Block E, Anderson Valley Pinot Noir 2017	

## 2017 Weather

We will always remember 2017 for the tragedy of the fires in Napa and Sonoma counties and those people who have lost far more than we did. While our community continues long term recovery from the devastation, we are grateful to report that all the Littorai vineyards were harvested well before the fires began; the wines are pristine.

Rains in winter and early spring were abundant, providing plenty of moisture for vines and cover crops. In mid-March soils on the Sonoma Coast and in Anderson Valley were completely saturated with water and vineyard crews were struggling to perform early season tractor tasks. This was the wettest late winter we had seen in many years. In retrospect, given the heat waves of the year, the high rainfall totals were a saving grace for vintage quality. Excellent soil moisture engendered significant early season vigor.

Bloom began in late May and advanced very quickly during fine weather in the first week of June. On June seventh and eighth, a rainstorm dropped almost the perfect amount of rain to keep soils properly hydrated: one half to three quarters of an inch depending on location. This rain, coupled with unstable weather and temperatures in May, reduced yields, caused an extended bloom period, but aided in lush growth. One wonders just how huge the crop might have been without the shatter. In retrospect, this small storm brought more than one blessing. Once the temperatures improved in June, beautiful canopy colors ensued, lasting well into July.

July saw much less fog than is typical for Sebastopol, many days of bright morning sunshine and consistently warmer temperatures than usual. The temperature differential between the coast and the inland areas of Sonoma and Napa counties was significant. Mildew pressure was high by mid-summer. Early Aug was much cooler than July with significant fog intrusion. Veraison occurred in early to mid August, advancing at a normal pace. Crops were larger than anticipated (given the shatter during flowering) hence crop dropping was significant. On August 26<sup>th</sup> a warming trend began and in the late areas veraison finished rapidly. I had anticipated that harvest would spread out through most of September but it then appeared it would be fairly compressed into the first half.

On the 29<sup>th</sup> I wrote that the canopies had held up remarkably well on the Sonoma Coast after 3 days of high temperatures but that there was some leaf and berry damage in Anderson Valley. The 30<sup>th</sup> and September 1<sup>st</sup> 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. High overnight humidities are very important in allowing the vines to recover from heat during the day. Canopies in rocky soils or stressed vineyards began to fail. Several of our vineyards were testing at approximately 19-20 brix and yet were increasing less per day than one might expect, probably because the intense heat caused the vines to shut down completely. Canopies began to 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 4<sup>th</sup> 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. After a peak temperature of 105 F at the Pivot on September 3<sup>rd</sup>, it was raining, foggy and 64 F on the 7<sup>th</sup> at 10 am. The 10<sup>th</sup> and 11<sup>th</sup> were hot, in the 90s each day. Then on the 11<sup>th</sup> within 4 hours we went from 96 degrees F. in Sebastopol to raining. That evening brought wild lightening storms over the ocean to our west and south; the most dramatic lightening display I have seen since living in the north bay.

The period from September 4-Sept 26 saw lower than normal temperatures in Sonoma County. After the 5<sup>th</sup> of September brix levels went down significantly for several days. In some locations they recovered relatively quickly. In others they did not return to the levels they reached during the heat wave for three weeks.

I have never experienced a year with as much variability as 2017. It would be impossible to provide a reasonable summary of what we experienced or what the wines of the north coast will be like. Every site and variety were different and often, the differences between clones and rootstocks within the same site were equally significant. What I can say is that, despite the heat, the final alcohol levels at Littorai are very modest. Initially this was because we were picking to get ahead of the heat wave and afterwards because brix the brix moved down and took a long time to recover.

We began picking on August 29<sup>th</sup> at Mays Canyon Pinot Noir and finished picking at Cerise Vineyard Pinot Noir on September 29<sup>th</sup>.

### ***The Haven Sonoma Coast Chenin Blanc***

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.

### ***The Haven Vineyard Sonoma Coast Chenin Blanc***

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.

## **Chardonnay Vinification**

White wine fermentation is like magic. When the results are wonderful, can anyone really say why? In “making” red wines, winemakers can fool themselves into thinking that they are the masters of the outcome. They can vary time in tank, extraction, temperature and a whole host of other fermentation parameters. Traditional white winemaking is not like that. It is as translucent as the wines in bottle. There is little place for winemaking in our style of chardonnay production. Our Chardonnays are pressed whole cluster and settled overnight with no fining or filtration. The heavy press fraction of the vineyard designated lots is separated and declassified into our Sonoma Coast bottling. This ensures the freshness and intensity of our vineyard designate Chardonnay wines. After settling, the juices are run immediately into barrel for native yeast and native malolactic fermentation. Some settlings are added back to the barrels if we judge them to be noble. Quite simple, isn't it? The 2017s were bottled in late January 2019. After 12 months in barrel they were racked with their fine lees into stainless steel tanks for the remaining aging period.

We use approximately 20% new French oak from cooper Jacques Damy in Meursault and supplement this with trials from other coopers. Our goal is for new wood to serve as a support to the wine, but we do not want it to interfere with the pure expression of the vineyard site. In addition to using traditional 228-liter barrels, we also ferment approximately 10% in stainless steel barrels. The stainless-steel barrels contribute additional freshness and elegance to the final wines.

## **The 2017 Chardonnay Wines**

Malic acids were generally much lower in 2017 than in 2016. As in 2015, we saw very little pH shift after malolactic fermentation. Cluster and berry size were slightly above average; botrytis was not a major concern. We aggressively sorted out sunburn affected fruit in the vineyards so that it was not necessary to sort the fruit at the winery. If you have any older vintages of Littorai chardonnay in the cellar you are in for a treat. 2006, 2007, 2009 and 2010 are all particularly lovely right now. This is a great time to drink the 2006s and 2010s. The 2007s and 2009s are lovely but both can age further in the cellar. Due to later bottling this year, we will release the 2017 Charles Heintz and 2017 Sonoma Coast Chardonnays next fall.

### ***Sonoma Coast Chardonnay***

Spiced pear, lemon zest, white peach, crème brulee, and confectionary notes in the aromas. As is typical for this wine, the 2017 version is softer than the vineyard designates yet has a lovely teeter-totter between the lovely round entry and bright acidity. a long gentle finish. This will provide much enjoyment while waiting for the vineyard designates to mature.

### ***Charles Heintz Vineyard Sonoma Coast Chardonnay***

Great aroma volume! Lemon-lime, white pineapple, pear blossom, chestnut and hazelnut, beeswax and a flinty note. On the palate the wine is rich and concentrated at first and then gradually the acidity emerges to dominate the palate on a long, bright finish. Lovely, understated mouthwatering wine.

### ***Mays Canyon Sonoma Coast Chardonnay***

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.

### ***Thieriot Vineyard Sonoma Coast Chardonnay***

Floral tones, lavender, banana, with a hint of toasted walnuts and hazelnuts. This linear, acid driven wine nonetheless shows a bit more richness now than the Mays Canyon does. The finish is razor sharp.

### ***The Tributary Vineyard Sonoma Coast Chardonnay***

Ginger, chamomile flower, freshly cut hay and pastry dough notes are all present in the aromas. On the palate the entry is supple and elegant, showing less acidity than Mays or Thieriot, but the acidity then gently walks forward to give the finish great freshness. Seamless.

## **Pinot Noir Vinification**

We like to harvest at night so that the fruit naturally arrives at the winery in the 50-60-degree Fahrenheit range. We allow the fermenters to naturally rise in temperature from this starting point. This allows for a gentle start to our native yeast fermentations. During fermentation, we employ a combination of punch down and pump over techniques. The frequency and relative proportion of each depends upon vintage and upon individual fermenter characteristics. In other words, experience with the site and daily tasting, determine the techniques we use. The new wines are generally pressed at dryness and do not undergo extended maceration. We use both stainless steel and wood fermenters. We use a proportion of whole clusters in the tanks. We employ a series of criteria to decide whether a lot is suitable for whole clusters and this percentage rarely surpasses 50% in any given fermenter and rarely surpasses 30% in the bottled wines. The older the vines, the greater the chance that we will use some whole clusters. However, vintage and vineyard conditions are always the determining factor. The remaining fruit is de-stemmed but not crushed. Littorai Pinot Noirs are rarely racked and remain on their malolactic lees until bottling. The wines are aged in approximately 20-25% new wood from cooper Jacques Damy in Meursault and we supplement this with trials from other coopers. The wines remain in barrel for approximately 14-17 months.

Since the 2001 vintage, many of the pinot noir press wines are kept separate from the free run of the same lot and therefore do not become part of our vineyard designated pinot noirs. Those press lots are declassified into the Sonoma Coast or Les Larmes Anderson Valley blends or sold off in bulk. The Sonoma Coast and Les Larmes Anderson Valley wines receive approximately the same percent of new oak, as the vineyard designates. In addition to the press wines from vineyard designates we have two or three vineyards each year whose entire production goes into these wines. The wines are usually bottled after 11 months of aging, prior to the next vintage. While these wines may age wonderfully for a few years, it is not our intent that they be cellared. They are intended for early consumption.

## **The 2017 Pinot Noir Wines**

The key to wine quality in 2017 was rigorous sorting of the clusters in both vineyard and winery. We did this in many ways. 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. The day time picks went into separate fermenters and were declassified into either the Sonoma Coast or Anderson Valley blends.

Malic acid numbers were generally very low in 2017, accompanied by low total acidities, high pH.s and high potassium numbers, although there were notable exceptions to the rule. This combination usually would lead to acid additions in the fermenter. However, tartaric acid numbers were also naturally very high in the juices of the 2017 wines. Tartaric acid is the strongest of the acids in wine and therefore largely counter-acted the deficiency in other measures of acidity. While acid additions were few and far between, the pH.s were high again in 2017. For this reason, the average whole cluster percentage by wine is less in 2017 than in 2016. As a group, the wines are quite primary and fresh in character, quite the opposite of what one might expect from a hot summer. We were careful to pick to maintain freshness in the wines and it shows in the results. The wines seem to fall neatly into two camps: one group seems particularly suited to early consumption, to take advantage of the lovely fresh aromas, the supple structure and the attractive acidity. The other grouping has more structure and density and the tannins will require a bit of patience to integrate. I have tried to clearly indicate in the tasting notes which camp each of these wines fall into.

We are no longer producing a **Platt Vineyard Pinot Noir** at Littorai. The original owners sold the vineyard and the new owners' philosophy does not align with ours. We will have a new block designate from the property in Anderson Valley which produces are our beloved One Acre Pinot Noir to offer this fall.

### ***2017 Sonoma Coast Vin Gris of Pinot Noir***

This Sonoma Coast Vin Gris is primarily sourced from the Pivot, our estate vineyard at the winery. The alcohol level is a very modest 12.3%. Grapefruit, pear blossom, coconut and tropical notes. As always, it is fresh and vibrantly aromatic. Like previous versions it has not undergone malolactic fermentation, so it has great acidity and brightness. For all of us at Littorai, it is a treat to make and drink this wine. We only produce it in vintages when the conditions are just right.

### ***Sonoma Coast Pinot Noir 2017***

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. 50% of this wine was sourced from the Twin Hills Vineyard in Sebastopol and 17% is declassified vineyard designated lots. These two wines are a delightful contrast.

### ***Les Larmes Anderson Valley Pinot Noir 2017***

Aromatic notes of dark plum, blackberry tart, morello cherry, red licorice, candied notes and redwood needle. The wine shows mouthwatering acidity, good tannic structure, lovely weight without any sense of being broad or fat and is already a delight. The final blend of Les Larmes includes 20% fruit from Wendling Vineyard, 11% from our new estate in Anderson Valley and another 10% declassifications from Savoy and Cerise. This high percentage of estate and vineyard designated fruit certainly shows in the weight and concentration of this wine.

### ***Wendling Vineyard, Anderson Valley Pinot Noir***

Marion berry, blackberry, huckleberry, black pepper, hops and medicinal notes dominate the aromas. This is quite a dense, chewy tannic wine. Rather like a young Barolo or a grand cru Burgundy from a concentrated year. We have seen over the last few vintages of working with this site that the wine tends to soften significantly after a year in bottle.

### ***Savoy Vineyard Anderson Valley Pinot Noir***

Beautifully floral and primary characters, cranberry, rhubarb, baking spices. Like Wendling, it possesses substantial tannin which currently masks the lovely underlying richness, Quite the contrast to the more precocious and charming 2016 version.

### ***The Pivot Vineyard, Estate Bottled Sonoma Coast Pinot Noir***

Gorgeous aromas of rose petal, fresh cherry, alpine strawberry and Rome apple. This has lovely density and palate authority with chewy, dominant tannins, lots of acidity and a mouthwatering finish. A very understated, elegant wine.

### ***Hirsch Vineyard Sonoma Coast Pinot Noir***

Raspberry coulis, candied cherry, hints of clove all emerge from the bouquet. The entry is soft with supple tannins and good acidity which lingers and provides a bright finish. This will be ready much sooner than the 2016 version of Hirsch.

### ***Cerise Vineyard Anderson Valley Pinot Noir***

Earth, compost, sandalwood and lactic tones dominate the aromas. It has a lovely, hedonistic, sweet attack and supple, gorgeous tannins. A very charming Cerise and one which will be very approachable at a young age.

### ***Roman Vineyard Anderson Valley Pinot Noir***

Dark, mahogany and antique drawer tones, green tea. On the palate the wine shows lovely richness, moderate tannins and a very long expressive finish. This too, will be very approachable at an early age for a Roman bottling.

### ***One Acre Anderson Valley Pinot Noir***

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. One Acre was the first Pinot Noir we ever produced (in 1993) and in 2016 we purchased this exceptional site to ensure that this beautiful property will be part of the Littorai family forever.

### ***Mays Canyon Sonoma Coast Pinot Noir***

Alpine strawberry, Cointreau, and a waxy, gravelly quality are all present on the aromas. Lovely acidity. Not surprisingly, this is a very structured, tannic wine that requires patience.

### ***Thieriot Vineyard Sonoma Coast Pinot Noir***

Elegant, candied apple, rose petal, beetroot. There is a fresh quality to the wine which suggests a high percentage of whole cluster despite the fact that it was very low! Great acidity dominates the entry to the palate followed by slightly green tannins and hidden richness. There is a lot going on in this wine and it is not yet knit.

### ***The Haven Sonoma Coast Pinot Noir***

Blackberry, under-ripe, crunchy cherry, red licorice, hints of black pepper and baking spices, this is very vibrant aromatic package. Excellent acidity lends freshness across the palate followed by good, chewy but not dominant tannin. Very long finish and great underlying richness.

## Sustainable Winemaking at Littorai

We are committed to winemaking with as little intervention as possible, but we do not use the word “never” at Littorai. We gave up almost all use of yeast nutrients, enzymes or other fermentation aids many years ago. Virtually all our primary and malolactic fermentations are spontaneous, native fermentations. We rarely acidify any wines, preferring to pick the wines at a brix level which allows for the natural acidity to be sufficient. As a young man, I did not believe that there is a noticeable difference between natural and added acid in wine. After many years of careful tasting, I find that I can often detect this difference. I am also struck by how natural acidity seems to hold wines in balance even when the acidity is “low” according to enology school standards. We avoid the use of micro-oxygenation, reverse osmosis and other high-tech winemaking tools. Whenever possible we rack wines on the waning moon cycle as we find that the lees are more compact during this time and that the wines are more brilliantly clear. We like to bottle on the waning moon also, as we believe that wines are less subject to oxidation during that time. Fining wines with any substance has become a rare event at Littorai. Other than wines which do not undergo malolactic fermentation (Chenin Blanc or Vin Gris of Pinot Noir) we have filtered less than a handful of wines in 25 years and over 200 different bottlings.

## Alternative Farming at Littorai

Charles Heintz, Cerise and Hirsch all agreed to convert the Littorai blocks to farming using only organically certified materials beginning in 2008. In each case, the Littorai blocks were the first on the properties to be converted to organic farming. In 2011 Cerise and Hirsch began the conversion to biodynamic farming for the Littorai blocks. We hold a long-term lease on Roman Vineyard. It has been farmed using only organically certified materials since inception and was converted to biodynamic techniques in 2008.

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

## Why we do not use certification systems

Some portion of organically certified food is produced on factory-style farms which have merely substituted organically certified products for synthetic ones and made few changes otherwise. To us, this is not “organic”; it is a substitution game. We call this “organic substitution” farming. “Organic” to us means the limitation or better yet, elimination, of all fertilizers, including organic ones, and the elimination, of all insecticides, including organic ones. It means increasing the soil health through the careful and strategic use of cover crops and diversified farming techniques. It means farming with the wild and practicing agro-ecological farming.

There is a world of difference between a Littorai-style vineyard farmed using only organically certified materials and a chemically farmed or organic substitution vineyard. Littorai style organic vineyards live in the year of their production. In other words, if conditions are difficult in the spring, the vines truly live that experience. At times, they are not pretty. Their leaves almost never get that deep, vibrant green color of a chemically farmed or organic substitution vineyard. They struggle. During the first years of transition from chemical farming, vines often have a rough time, rather like children changing schools. After a few years, they settle in and are more resilient and self-sufficient than chemically farmed vineyards. Always, through growth rate and leaf shape and color, you see them living the season rather than living in a chemically induced bubble. As farmers, we don’t need to taste the difference in the wines to be convinced. We know that over the long term (and everything in wine is truly about the long term) that difference will reveal itself in better wine quality and greater terroir expression.

Rudolf Steiner’s approach to farming, often called biodynamic farming, (BD) begins with good traditional, peasant farming and uses only organic materials as a starting point. To this it adds a great deal more. In a BD vineyard, the goal is not only to use only organically certified materials, and as few as possible, but to generate as many of the farm’s needs as possible *on site*. If *on site* isn’t possible then as nearby as possible. The farm is a self-contained organism which seeks to achieve a natural stasis with its environment. This balance will minimize, but not eliminate pests and diseases. They will be reduced to a level with which both plant and farmer can live. The farmer works with celestial rhythms to further harmonize the farm with its environment.

It is our experience that combined with rigorous winemaking, wine from a well-managed, biodynamic vineyard expresses terroir like no other. Through biodynamic practices, many of the yearly, weather-related difficulties experienced in the organic paradigm are overcome. In other words, we can produce vines which express the year and yet overcome its greatest challenges, all in a self-sustained, self-contained model. While we understand the arguments for certification systems and we believe that they are entirely appropriate in some situations, we also believe that the truest motivation for engaging in sustainable farming practices should not be for marketing purposes but should be for the good of the land, for the good of those who work it and for the future generations to whom it truly belongs. For this reason, we do not employ any certification systems.

## Technical Information on Littorai Vineyard Sites

### Mays Canyon Chardonnay *appellation Sonoma Coast*

Location: Western edge of the Russian River, outside Guerneville, eight miles from the coast. Elevation 200 - 400', the site is highly unusual for the Russian River surrounds it on three sides. **This site is farmed using organic and biodynamic methods.**

Soils: Hugo gravelly loam underlain by weathered fine-grained sandstone and shale.

Age: Planted in 1983, this site has been a vineyard since the late 1800s.

Acreage: 8 acres of Chardonnay of which Littorai receives 3.3 acres.

Clones: Dijon 95 and Pre-heat treatment Wente, Hyde and Dutton selections, all are field selections rather than true Clones.

Yield: 1.45 tons per acre in 2017

### Charles Heintz Vineyard Chardonnay *appellation Sonoma Coast*

Location: 800' elevation on a gently rolling plateau one half mile east of Occidental and seven miles west of the Pacific. **This site is farmed using organically certified materials but is not certified.**

Soils: Goldridge loam overlying Franciscan shale. The top layer is sandy loam.

Age: Planted in 1983.

Acreage: 26 acres of Pinot Noir, 3 acres of Syrah, 25 acres of Chardonnay of which Littorai receives 1.5 acres.

Clones: Wente of unknown origin.

Yield: 4.19 tons per acre in 2017

### Thieriot Vineyard Chardonnay *appellation Sonoma Coast*

Location: West of the town of Occidental, on the south shoulder of a 1200' ridge. This is the cooler side of the hills around Occidental, yet the vineyard is protected from the northwest winds and fog by a ridge to the north. It overlooks the fog filled gap in the Sonoma hills, which leads to Petaluma. Littorai Wines has a long-term lease on this site and **this site is farmed using organic and biodynamic methods but is not certified.**

Soils: Gold Ridge loam over sandstone.

Age: Planted in 1996.

Acreage: 3.5 total acres of which Littorai farms 2 acres. The other 1.5 acres are not at the same location.

Clones: Dijon 95, Hyde and Dutton selections.

Yield: 2.40 tons per acre in 2017

### The Haven Vineyard Chenin Blanc *appellation Sonoma Coast*

Location: West of the town of Occidental on the south shoulder of a 1200' ridge which is parallel to the ridge upon which Thieriot and Summa Vineyards are located. This site is about 2.5 miles north of Thieriot and Summa, closer to the mouth of the Russian river. It is colder in the winter. **This site is farmed using organic and biodynamic methods but is not certified.**

Soils: Yorkville: 12" of dark clay loam over highly consolidated clay.

Age: Planted in 2001

Acreage: 0.5 acres.

Clones: ENTAV clone 982 from the Loire

Yield: 3.27 tons per acre in 2017

### Wendling Vineyard Block E Pinot Noir *appellation Anderson Valley*

Location: 335-500' elevation on a south facing slope nine miles from the Pacific Ocean near the hamlet of Navarro in the "Deep End" of Anderson valley. This is the most northwesterly vineyard in the AVA. **This site is farmed using organic and biodynamic methods, but is not certified.**

Soils: Bearwallow-Wolfey complex: red to brown well drained, shallow sandy loam, sandstone and shales with only 6" to 12" of topsoil. Block E is a particularly steep, gravelly block which we personally selected as we aided the owner in the original development of the property and as a thank you, he offered us our choice of all the blocks on the property.

Age: Planted in 2010

Acreage: 22 acres of which Littorai receives 5.5 acres, the totality of the E blocks. Littorai also receives approximately 1 acre of C and G blocks Combined which go into the Les Larmes Anderson Valley regional blend.

Clones: 11 selections

Yield: 2.12 tons per acre in 2017

### **Cerise Vineyard Pinot Noir** *appellation Anderson Valley*

Location: 800 to 1100' elevation on a south facing slope in the northeast range of mountains above Boonville. **This site is Farmed using organically certified materials and in conversion to biodynamic methods but is not certified.**

Soils: Yorkville series: shallow clay loams mixed with shale, serpentine derived rock and some marine origin sandstones.

Age: Planted in 1998.

Acreage: 57 acres of Pinot Noir and 3 acres of Chardonnay. This includes the former Knez (Cerise) and Demuth properties. Littorai receives 5 acres from the original Cerise property.

Clones: David Bruce (Martin Ray), 667, 777 and 2 proprietary clones.

Yield: 1.75 tons per acre in 2017

### **Savoy Vineyard Pinot Noir** *appellation Anderson Valley*

Location: North of the town of Philo, at the base of the hills on the northeastern side of the valley. This is the cooler end of Anderson Valley, yet the vineyard is protected on two sides, one by the hills and on the southeast by the little rise which leads into Philo. Thus, the site is warmer than most of its neighbors.

Soils: Pinole and Boont loams over Franciscan shale. **This site is farmed using organically certified materials but is not certified.**

Age: Planted in 1991, 1992, 1993.

Acreage: 5 acres Chardonnay, 38 acres Pinot Noir. Littorai receives 4.37 acres of Pinot Noir.

Clones: Dijon 114, 115, 667, 777, Calera and Pommard.

Yield: 3.093 tons per acre in 2017

### **Roman Vineyard Pinot Noir** *appellation Anderson Valley*

Location: 2.3 miles SE of the "town" of Navarro where the Anderson Valley ends. This is the coolest part of Anderson Valley. The vineyard sits at 1150 ft elevation on a saddle of land looking due south with spectacular views of the entire valley. This tiny knoll breaks both east and west and sits like a bubble overlooking the valley below. The soils are typical of upland Anderson Valley: 18" of sandy loam above soft sandstone. **This site is farmed using organic and biodynamic methods but is not certified.**

Soils: Boont loam over Sandstone.

Age: Planted in 1999.

Acreage: 1.8 acres of Pinot Noir farmed by Littorai.

Clones: Dijon 114, 667, and a proprietary clone

Yield: 2.33 tons per acre in 2017

### **Mays Canyon Pinot Noir** *appellation Sonoma Coast*

Location: Western edge of the Russian River, outside Guerneville, eight miles from the coast. Elevation 200 - 400', the site is highly unusual for the Russian River surrounds it on three sides. **This site is farmed using organic and biodynamic methods.**

Soils: Hugo gravelly loam underlain by weathered fine-grained sandstone and shale.

Age: Planted in 1999, this site has been a vineyard since the late 1800s.

Acreage: 3.5 acres of Zinfandel, 6 acres of Pinot Noir of which Littorai receives 2.5 acres.

Clones: Swann, 777 and 3 proprietary clones.

Yield: 1.80 tons per acre in 2017

### **Hirsch Vineyard Pinot Noir** *appellation Sonoma Coast*

Location: 12 miles northwest of Jenner, the town at the mouth of the Russian River on the Pacific Ocean. This is a series of ridge tops one range in from the ocean. Elevation ranges from 1200' to 1550'. **This site is farmed using organically certified materials and biodynamic methods but is not certified.**

Soils: Hugo very gravelly loam and Hugo-Josephine complex.

Age: Planted in 1995.

Acreage: 4 acres of Chardonnay and 68 acres of Pinot Noir. Littorai receives 2.5 acres of Pinot Noir.

Clones: Pommard, Swann, Dijon 777 and Dijon 114.

Yield: 2.29 tons per acre in 2017

### **One Acre Pinot Noir** *appellation Anderson Valley*

Location: 1600' hilltop elevation in the northeast range of mountains above Boonville. The site is exposed to the northwest, source of the cool breezes from the Pacific. **This site is farmed using organic and biodynamic methods but is not certified.**

Soils: Bear Wallow Loam over marine origin sandstone.

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.

Yield: 1.85 tons per acre in 2017



**The Pivot Vineyard Pinot Noir** *Sonoma Coast Appellation*

Location: 500' elevation on a South facing slope between Sebastopol and Freestone. **This site is farmed using organic and biodynamic methods but is not certified.**

Soils: Gold Ridge loam, a sandy clay loam, over marine sandstone parent material.

Age: Planted in 2004

Acreage: 2.8 acres of Pinot Noir

Clones: 667, 777, 114, Swan, Calera and a proprietary selection.

Yield: 2.83 tons per acre in 2017

**Thieriot Vineyard Pinot Noir** *appellation Sonoma Coast*

Location: Southwest of the town of Occidental, on the south shoulder of a 1000' ridge. This is the cooler side of the hills around Occidental, yet the vineyard is protected from the northwest winds and fog by a ridge to the north. It overlooks the fog filled gap in the Sonoma hills which leads to Petaluma. Littorai Wines has a long-term lease on this site and **this site is farmed using organic and biodynamic methods.**

Soils: Gold ridge loam over sandstone.

Age: Planted in 1991 and 1994.

Acreage: 2.3 acres all farmed by Littorai.

Clones: Swann, Pommard, 114, 777 and Calera.

Yield: 1.5 tons per acre in 2017

**The Haven Vineyard Pinot Noir** *appellation Sonoma Coast*

Location: West of the town of Occidental on the south shoulder of a 1200' ridge which is parallel to the ridge upon which Thieriot and Summa Vineyards are located. This site is about 2.5 miles north of Thieriot and Summa, closer to the mouth of the Russian river. It is colder in the winter. **This site is farmed using organic and biodynamic methods but is not certified.**

Soils: Hugo and Josephine loams. The property is very heterogeneous, containing uplifted undersea volcanics, sandstones, shales and loams derived from serpentine soils

Age: Planted in 2001

Acreage: 4 acres of Pinot Noir

Clones: 12 selections

Yield: 1.97 tons per acre in 2017