



2017 The Haven Vineyard 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

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

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

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.

APPELLATION
Sonoma Coast

SOILS
Hugo-Josephine loams; the property is very heterogeneous with uplifted undersea volcanics, sandstones, shales, and serpentine-derived loams

FARMING
Farmed using organic materials and biodynamic methods, not certified

VINE AGE
Planted in 2001

ACREAGE
4 acres of Pinot Noir

YIELD
1.97 tons per acre in 2017

CLONES
12 selections

WHOLE CLUSTER
23% in 2017

BARREL AGEING
16 months French Oak, 25% new

PRODUCTION
380 cases

ALCOHOL
13.3% abv

