

Littorai

2017 The Pivot 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

Heidi and Ted Lemon purchased the Gold Ridge Estate in 2003 with the intention of building the “model farm.” The Pivot Vineyard is 3 acres within the 30 acre estate, making it one component of the biodiverse ecosystem. Farmed using biodynamic methods since it’s inception, The Pivot sits on classic Gold Ridge soils over marine-origin sandstone. This clay within dynamic soil type allows for just enough water retention to feed the vines in an average 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

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.

APPELLATION

Sonoma Coast

SOILS

Gold Ridge loam over marine origin sandstone

FARMING

Farmed using organic materials and biodynamic methods, not certified

VINE AGE

Planted in 2004

ACREAGE

2.8 acres of Pinot Noir

YIELD

2.83 tons per acre in 2017

CLONES

Dijon 667, 114 & 777, Swann, Calera and a proprietary clone

WHOLE CLUSTER

20% in 2017

BARREL AGEING

16 months French Oak, 25% new

PRODUCTION

460 cases

ALCOHOL

13.3% abv

