

Littorai

2017 Wendling Vineyard Block E 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

Located in the coolest part of Anderson Valley, and, is really is not in the valley at all. It is the most northwesterly vineyard in the AVA and the closest to the coast. Littorai was offered the first choice of parcels on the property. We decided on a steeply sloped, dramatic block which faces due south. We chose the (over 14!) rootstock and clonal combinations for the Littorai section, with most of the bud wood coming from our own vineyards. The vineyard has been farmed biodynamically with extraordinary care from the very beginning. We have added the “Block E” designation to the label of this wine to highlight the exceptional quality of this special Littorai block.

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

With its gravelly, low vigor soils, the profile of this wine is of a family with Hirsch, Roman and Cerise. Having said that, this wine has more intense, brighter fruit than any of those sites. In 2017 the wine has marionberry, black pepper, medicinal and potpourri notes as well as a brooding, iron quality. A dense, chewy complex tannin profile, like a young Barolo. This is one of the bottlings which will require some patience. Classic, “grand cru” style.

APPELLATION

Anderson Valley

SOILS

Bearwallow-Wolfey complex: red to brown well-drained, shallow sandy loam, sandstone and shales with only 6” to 12” of topsoil

ACREAGE

22 acres total. Littorai receives 5.5 for E Block and one acre of C and G blocks which blend into Les Larmes.

FARMING

Farmed using organic materials and biodynamic methods, not certified

VINE AGE

Planted in 2010

CLONES

11 different selections

WHOLE CLUSTER

26% in 2016

BARREL AGEING

16 months French Oak, 25% new

PRODUCTION

515 cases

ALCOHOL

12.9% abv

