



2018 Charles Heintz Vineyard Chardonnay

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

This site lies at 800’ elevation on a gently rolling plateau one half mile east of Occidental and seven miles west of the Pacific. It was planted in 1983. The Littorai section is farmed using only organic materials. Littorai was the first winery to single-vineyard bottle chardonnay from this site with the 1994 vintage and we have been sourcing the same seven rows ever since.

Vintage Information

2018 was a high malic acid year in chardonnays with final pHs ranging from low (Thieriot) to moderate (Charles Heintz and Mays Canyon). Cluster and berry size in 2018 were large but there was virtually no botrytis. All chardonnay sites were picked before the October 2 rains. There was no need to use a sorting table prior to pressing. If there is a theme to the 2018 chardonnay bottlings, it would be range of expression. There is a wine for most palates in the group, yet all the wines possess concentration which will allow them to age for years.

Tasting Notes

For now, the Charles Heintz bottling shows more richness than Mays, but this could easily change in the future as the two wines evolve. Floral tones as well as chamomile, fresh sage leaf, Meyer lemon, hard cheese and hints of pastry dough are all present in this very expressive and complex bouquet. The initial impression is one of richness followed by a real mouthwatering acidity drive on the finish. Gorgeous, impressive wine. This is full of promise and may be the most rewarding of the 2018s upon release.

APPELLATION

Sonoma Coast

SOILS

Gold Ridge loam over Franciscan shale; the top layer is sandy loam

FARMING

Farmed using only organic materials but not certified

VINE AGE

Vineyard 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

BARREL AGEING

11 months French Oak, 25% new; 5 months stainless steel before bottling

YIELDS

4.63 tons per acre in 2018

PRODUCTION

325 cases

ALCOHOL

13.0% abv

