

Littorai

2018 The Haven Vineyard Chenin Blanc

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 wine was fermented and aged in stainless-steel barrels and one used wood barrel. Fermentation was very sluggish and the wine did not ferment dry until 13 months after harvest and even then stopped at about 3 g/l of residual sugar. 2 g/l is traditionally considered drive. It was then racked barrel to barrel off of its heavy lees for an additional 3 months of aging. By pH measurement the 2018 has as high an acidity as the 2016, but the total acidity (TA) is somewhat lower. As usual, it did not undergo malolactic fermentation.

Tasting Notes

Aromas of bosc pear, white pepper, lime, ginger and stone fruits. There is great concentration and richness in this bottling of the Haven Chenin Blanc. The signature acidity and freshness are present but (like the Charles Heintz and Mays Canyon Chardonnays in 2018) it is richer than recent bottlings. One of the most impressive versions of this wine to date. We would suggest that you drink the 2017 vintage while holding both the 2016 and the 2018 if you are fortunate enough to have a few bottles of this rare wine, the only Chenin blanc planted on the extreme Sonoma Coast.

APPELLATION

Sonoma Coast

SOILS

Yorkville: 12” of dark clay loam over highly consolidated clay

FARMING

Farmed using organic materials and biodynamic methods, not certified

VINE AGE

Planted in 2001

ACREAGE

0.5 Acres

CLONES

ENTAV clone 982 from Loire Valley

AGEING

Stainless steel, fermented dry, aged 1.5 years on original fermentation lees

YIELD

4.02 tons per acre in 2018

PRODUCTION

137 cases

ALCOHOL

13.0% abv

