

# Littorai

## 2018 Mays Canyon 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

Mays Canyon is home to the Porter Bass Estate. At 200-400 feet elevation, this site is somewhat unique as it is surrounded by the Russian River on three sides! Skirted by redwood trees, they help keep to form a protective barrier that warms the climate of the vineyard. The Hugo gravelly loam soils also help to capture and retain the heat of the day, offering the vines additional warmth as the fog begins to roll in. Re-planted in 1999, this site has been a vineyard since the late 1800s!

### 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

This wine is much tighter than the Sonoma Coast Chardonnay. Aromas of green apple, lime, rainwater, honey, fennel, fern leaf, and linden tea are all present. While the acidity shines in this wine there is a beautiful silky quality to the midpalate which will please those who like their chardonnay with a bit more viscosity and richness. This wine also has a lovely, slightly phenolic (tannin-like) textural quality which gives it lots of definition. This is classic Littorai Chardonnay.

APPELLATION  
Sonoma Coast

SOILS  
Hugo gravelly loam  
underlain by weathered  
fine-grained sandstone and  
shale

FARMING  
Farmed using certified  
organic materials and  
biodynamic methods

VINE AGE  
Planted in 1983, been a  
vineyard since late 1800s

ACREAGE  
8 acres of Chardonnay  
total, Littorai receives 3.3  
acres

CLONES  
Dijon 95, pre-heat  
treatment Wente, Hyde  
and Dutton selections

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

YIELDS  
1.5 tons/acre in 2018

PRODUCTION  
215 cases

ALCOHOL  
12.7% abv

