



2018 One Acre 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

One Acre was the first Pinot Noir we ever produced (in 1993) and in 2016 we purchased this exceptional site from Rich Savoy to ensure that this beautiful property will be part of the Littorai family forever. This is a hilltop vineyard at 1600’ elevation in the mountains northeast of Booneville. Like Roman, the winds from the northwest greatly affect the growing conditions within the site. This incredible site produces some of the richest most seductive and complex wines in the Littorai portfolio. Yet the wines always have plenty of tannin backbone and concentration.

2018 Vintage Information

It was clear during the harvest period that this was going to be a great vintage. The combination of fruit health, plenty of time to pick each site at the perfect ripeness with no weather pressure, and the inherent quality of the vintage all conspired to produce an exceptional result. The 2018 wines have ample richness, which, depending on the individual vineyard, may, for the time being, be hiding behind the significant tannins and lovely acidities. Yet none of the wines are truly driven by tannin. The tannins themselves are fine and generous, so that one is never left with a drying impression on the palate. This is the “holy grail” combination, particularly for Pinot Noir. The 2018s will show very well young and should age effortlessly for many years.

Tasting Notes

This is a particularly primary and dark version of One Acre for now, almost as if it had changed places with Roman. Aromas of antique drawer, dried flowers, rose hip tea, cocoa powder and mineral notes are all lurking in the bushes. Wonderful richness on the attack, with fine grained, delicate, mouth coating tannins, followed by a return to a strikingly intense balance between acidity and richness. A special bottle in the making. Patience required here.

APPELLATION
Anderson Valley

SOILS
Bear Wallow loam over marine origin sandstone

FARMING
Farmed using organic materials and biodynamic methods, not certified

VINE AGE
Re-Planted in 2005

ACREAGE
One Acre from 1993-2017 when Littorai purchased the property. Now expanded to 3.5 acres.

CLONES
Dijon 114, 777, 828 and Swann

WHOLE CLUSTER
27% in 2018

BARREL AGEING
16 months French Oak, 25% new

YIELD
2.09 tons/acre in 2018

PRODUCTION
395 cases

ALCOHOL
13.3% abv

