

Littorai

2018 Vintage

215 cases:	Mays Canyon Sonoma Coast Chardonnay 2018	650 cases:	Savoy Vineyard Anderson Valley Pinot Noir 2018
325 cases:	Charles Heintz Sonoma Coast Chardonnay 2018	0 cases:	Cerise Vineyard Anderson Valley Pinot Noir 2018
320 cases:	Thieriot Vineyard Sonoma Coast Chardonnay 2018	210 cases:	Roman Vineyard Anderson Valley Pinot Noir 2018
~40 cases:	The Tributary Sonoma Coast Chardonnay 2018	245 cases:	Mays Canyon Sonoma Coast Pinot Noir 2018
137 cases:	The Haven Chenin Blanc 2018	395 cases:	One Acre Anderson Valley Pinot Noir 2018
		325 cases:	Hirsch Vineyard Sonoma Coast Pinot Noir 2018
762 cases:	Sonoma Coast Pinot Noir 2018	515 cases:	The Pivot Vineyard Sonoma Coast Pinot Noir 2018
1116 cases:	Les Larmes Anderson Valley Pinot Noir 2018	95 cases:	Thieriot Vineyard Sonoma Coast Pinot Noir 2018
		371 cases:	The Haven Sonoma Coast Pinot Noir 2018
668 cases:	Wendling Vineyard Block E, Anderson Valley Pinot Noir 2018		

2018 Weather

Rainfall totals in late fall and March and early spring were very good. Budbreak was slightly early on some areas of the Sonoma Coast but average (early April) for much of Anderson Valley. Prolonged cool, dry weather characterized the second half of April and the first 3 weeks of May leading to severe chlorosis in the leaves of vineyards on the extreme Sonoma Coast.

The last week in May brought a dramatic improvement in the weather, just in time for bloom. Earliest sites were in full bloom at the end of May and the latest sites did not reach full bloom until the third week in June. Weather during this period saw cool to cold nights in general but virtually no fog. This slowed bloom,. The dry and cold conditions left no chance for botrytis to become established in the flowering clusters. As you will read below, this was very significant for final wine quality in 2018.

June brought temperate weather without extremes and the vines responded nicely with good, healthy green canopy development. The first two weeks of July were variable with some hot days scattered amongst plenty of dense fog in the mornings and sometimes the evenings. This increased the powdery mildew pressure on the Sonoma Coast. Anderson Valley saw virtually no fog during this period and daytime highs consistently higher than on the Sonoma Coast, therefore Anderson Valley experienced less Powdery Mildew pressure. Canopies were moderate to vigorous with excellent color almost everywhere. In drier soils locations we began irrigating a few weeks earlier in June than normal because of the early cessation of rainfall in the spring.

Early August brought tragic wildfires in Yosemite, Redding, Lake and Mendocino Counties. We were extraordinarily fortunate that none of these fires brought significant smoke or damage to our vineyards. Except for one. There was a ninety-acre fire near Cerise Vineyard in Anderson Valley whose smoke the wind directed towards Cerise. There is no Littorai Cerise Vineyard Pinot Noir in 2018.

Early August also brought large temperature gradients between the coast and inland valleys as veraison began. Mid-August through September 6th saw cool temperatures and consistent night-time fog in our region. This slowed the pace of veraison to a crawl. Cluster size continued to increase in virtually all vineyards. The 3rd week of August brought dense fog lasting well into the afternoon on the Sonoma Coast. Fortunately, since flowering had been virtually botrytis free, very little rot developed during this long, cool period. By September 7th we were running approximately 100 Growing Degree Days behind average on the Sonoma Coast. If the weather had favored botrytis during bloom in 2018, the vintage quality would not have been the exceptional success which it became. In late August and early September we made multiple passes to reduce the large crop developing on the vines. Most clusters were quite full and plump with larger than optimal berry size, yet, fortunately, there were shot berries in many sites also.

Here is my note from September 13th: *“gorgeous very cool period of weather with bright sunshine right from sunup and no fog. Fabulous conditions for the grapes. Very little stress in any vineyards.”* Through the 19th of September, maximum temperatures in Santa Rosa did not exceed 80 degrees F. After a brief few days in the mid-eighties, temperatures continued very mild. Sugar accumulation in old vines continued at a snail’s pace while malic acid degradation was equally sluggish. pHs continued to climb.

We began picking (as usual) at Mays Canyon Pinot Noir on September 6th and finished (as usual) with The Haven Chenin Blanc on October 8th. Unsettled weather arrived in late September with a brief warming trend followed by rain on October 2nd. Most of our sites were picked before the storms. The Sonoma Coast received well over an inch of precipitation. The storm was slower to clear out than expected with mist and fog for a few days thereafter. Free draining soils recover from rain events very quickly whereas brix in the heavier loams do not. The grapes were in such great

condition before the storm that despite the accumulations and misty days which followed, we saw very little botrytis development. Parts of the Haven, Thieriot and Savoy Pinot Noirs were picked after the rains as was the Haven Chenin Blanc. Botrytis was insignificant in the Pinots and we made two passes in the Chenin Blanc to sort it out.

2018 The Haven Sonoma Coast Chenin Blanc

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. 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.

Chardonnay Vinification

White wine fermentation is like magic. When the results are wonderful, can anyone really say why? In “making” red wines, winemakers can fool themselves into thinking that they are the masters of the outcome. They can vary time in tank, extraction, temperature and a whole host of other fermentation parameters. Traditional white winemaking is not like that. It is as translucent as the wines in bottle. There is little place for winemaking in our style of chardonnay production. Our Chardonnays are pressed whole cluster and settled overnight with no fining or filtration. The heavy press fraction of the vineyard designated lots is separated and declassified into our Sonoma Coast bottling. This ensures the freshness and intensity of our vineyard designate Chardonnay wines. After settling, the juices are run immediately into barrel for native yeast and native malolactic fermentation. Some settlings are added back to the barrels if we judge them to be noble. It is a simple process. The 2018s were bottled in February 2020. After 12 months in barrel they were racked with their fine lees into stainless steel tanks for the remaining aging period.

We use approximately 20% new French oak from cooper Jacques Damy in Meursault and supplement this with trials from other coopers. Our goal is for new wood to serve as a support to the wine, but we do not want it to interfere with the pure expression of the vineyard site. In addition to using traditional 228-liter barrels, we also ferment approximately 10% in stainless steel barrels. The stainless-steel barrels contribute additional freshness and elegance to the final wines.

The 2018 Chardonnay Wines

2018 was a high malic acid year in chardonnays with final pHs ranging from low (Thieriot and The Tributary) 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.

Sonoma Coast Chardonnay

I am not sure if we can make a better Sonoma Coast Chardonnay at Littorai than this one. Gorgeous Chablis-like notes of beeswax and guava, spice notes with a faint hint of vanilla/lactic quality. Silky attack with good acid presence which then integrates beautifully into the wine which boasts a long, powerful, lingering finish.

Mays Canyon Sonoma Coast Chardonnay

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.

Charles Heintz Sonoma Coast Chardonnay

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.

Thieriot Vineyard Sonoma Coast Chardonnay

Yellow rose, white candies, lanolin and green melon notes are all present here. This is quite a contrast to the Charles Heintz and Mays bottlings. It is much tighter and more aromatically shy for now. The very impressive acidity is laser-like in focus and as a result, this wine will require some time before the hidden richness begins to express itself. A very long and understated wine whose delicacy and precision are easy to miss for now. One for those who prefer chardonnay in the leaner style.

The Tributary Vineyard Sonoma Coast Chardonnay

Still undergoing malolactic fermentation at the time of this release, so not yet offered or in bottle.

Pinot Noir Vinification

We like to harvest at night so that the fruit arrives at the winery in the 50-60-degree Fahrenheit range. We allow the fermenters to naturally rise in temperature from this starting point. This allows for a gentle start to our native yeast fermentations. During fermentation, we employ a combination of punch down and pump over techniques. The frequency and relative proportion of each depends upon vintage and upon individual fermenter characteristics. In other words, experience with the site and daily tasting, determine the techniques we use. The new wines are generally pressed at dryness and do not undergo extended maceration. We use both stainless steel and wood fermenters. We use a proportion of whole clusters in the tanks. We employ a series of criteria to decide whether a lot is suitable for whole clusters and this percentage rarely surpasses 50% in any given fermenter or in the bottled wines. The older the vines, the greater the chance that we will use some whole clusters. However, vintage and vineyard conditions are always the determining factor. The remaining fruit is de-stemmed but not crushed. Littorai Pinot Noirs are rarely racked and remain on their malolactic and sometimes even primary, lees until bottling. The vineyard designated wines are aged in approximately 20-25% new wood from cooper Jacques Damy in Meursault and we supplement this with trials from other coopers. The wines remain in barrel for approximately 14-17 months.

Since the 2001 vintage, many of the pinot noir press wines are kept separate from the free run of the same lot and therefore do not become part of our vineyard designated pinot noirs. Those press lots are declassified into the Sonoma Coast or Les Larmes Anderson Valley blends or sold off in bulk. The Sonoma Coast and Les Larmes Anderson Valley regional bottlings receive approximately the same percent of new oak, as the vineyard designates. In addition to the press wines from vineyard designates we have two or three vineyards each year whose entire production is dedicated to the regional bottlings. These wines are usually bottled after 11 months of aging, prior to the next vintage. While these wines will age wonderfully for a few years, it is not our intent that they be cellared. They are intended for early consumption.

The 2018 Pinot Noir Wines

The crop in 2018 was very large and the vineyards required multiple passes to reduce the crop load to the appropriate amount for the vines to handle. One of the keys to increasing quality potential in 2018 was to adjust the instructions for thinning. Whereas the usual instruction would be to drop the clusters furthest behind in color, in 2018 we modified this to request that the crew drop the clusters with the largest berry size (this was often easily distinguishable) and to take care NOT to drop clusters with shot berries on them, even if they were behind in color. The combination of these two procedures reduced the average berry size at harvest significantly compared with what would have remained on the vine. Hence there was a “multiplier” effect of dropping crop and reducing average berry size, both which contributed to increased wine quality. Unlike the most recent large vintage, 2016, disease pressure was remarkably low (see comments in “Weather” section above).

Malic acid numbers were generally on the high side in 2018, not a surprising result given the long cool summer from veraison through harvest. This may have been a blessing as higher malic acids translates to softer mid palates post malolactic. Given the significant tannin structure of the 2018s, the richness and concentration creates quite an impression on the palate and the tannins are carried more easily. Tartaric acid numbers were also high. I think of these as the backbone of the wine. While tannin is the general skeleton, a strong backbone carries the whole body.

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.

Sonoma Coast Pinot Noir

Blackberry, black cherry, tobacco, and forest floor aromas. While spice tones are present, this is a more fruit-driven wine than many Sonoma Coast bottlings at Littorai. Great palate density, more palate coating tannins than the Les Larmes. They may benefit from some time in the bottle to mellow but there is plenty of richness to support the structure. Lovely acidity and a very long finish. This is a substantial wine that could easily pass for a vineyard designated bottling.

Les Larmes Anderson Valley Pinot Noir

Gorgeous, bright aromas of fresh cherry, alpine strawberries, rhubarb, huckleberry and violets. This bottling is almost Beaujolais-like in its seductive aromas. The palate entry is very supple yielding slowly to delicate, fine grained tannins followed by delightful acidity. This is a very fine, fresh, joyous wine that lingers long upon the palate.

Wendling Vineyard Block E, Anderson Valley Pinot Noir

Aromatically very expressive and fresh: candied notes, blackberry and cherry, violets, licorice, a field of flowers. Subtle, gentle attack with lovely acidity and more silky, fine, integrated tannin than previous vintages of Wendling. Having said that, this is a structured wine with lots of focus which will require some time to integrate. Slow building to a chewy, long, harmonious finish with a hint of under ripe tones which adds freshness. If previous vintages of Wendling have been impressive, like the strong man on Venice Beach, this is more Brad Pitt in the movie Fight Club.

Savoy Vineyard Anderson Valley Pinot Noir

Few wines in 2018 are more compelling than Savoy. Four different fermenters were blended to produce this wine, including a 100% whole cluster fermenter. Every lot had significant depth of concentration, color and complexity. The assemblage has produced surprisingly delicate floral notes,

violets, orange zest, pomegranate and a hint of black pepper and sweet cream. Lovely mid-palate richness with lots of concentrated tannin hint at the exceptional potential for this structured Savoy bottling. Patience will be richly rewarded here. The assemblage is 50% whole cluster, which is unusually high for Littorai.

Mays Canyon Sonoma Coast Pinot Noir

Like the 2018 Savoy, this wine is 50% whole cluster and has a particularly striking aromatic profile. Tones of raspberry, red licorice, sweet earth and a very mineral, granite and river rock component are all present and a slightly reductive quality that adds a very exotic note. The attack is fine and delicate, building slowly to plush tannin and mouth-watering acidity. Despite the tannin there is a silky feminine quality to the mid-palate of this wine, which is very seductive, and the finish is exceptionally long and harmonious.

The Pivot Vineyard, Estate Bottled Sonoma Coast Pinot Noir

Intense, dark fruit tones with a clear herbal component of fern and willow leaf which adds freshness. Red apple, green tea, exotic notes of jasmine and polished leather. Understated sweetness followed by lovely acidity and dense chewy tannin. Just when it feels like the tannin will take over the palate the richness and chardonnay-like acidity return. A textbook example of the 2018 vintage. A structured version of The Pivot which should age for years.

Hirsch Vineyard Sonoma Coast Pinot Noir

Rose petal, horehound, oak bark tea (only a biodynamic winemaker would use a descriptor like that...), tobacco, decaying leaves, orange zest and a hint of red licorice. Great aromatic complexity. For some reason this made me think of the wines of Nuits St. Georges. With air it opens to fresh tones of cherry, alpine strawberries and flowers. Very flamboyant, personality-driven wine. Excellent tannin and acidity concentration with a fine thread of whole cluster tannins throughout. Classic potential.

Roman Vineyard Anderson Valley Pinot Noir

Soaring aromas of flowers, rose petal, blackberry tart, orange peel, Cointreau, confectionary notes, cranberry, Asian spices. You might expect Roman to be particularly firm in a classic year like 2018. Not so! There is plenty of tannin concentration here but this builds slowly across the palate, with good tannin density, lots of length and delicacy. Some vintages of Roman take time to develop aromatically but this one is absolutely singing. Nevertheless, it has a very long and promising future.

The Return Anderson Valley Pinot Noir

Gorgeous cherry notes, forest floor, orange peel, violets, spiced apple, potpourri. Very rich attack with great acidity and very fine, lingering, well integrated tannins. This wine is all in perfect proportion with great palate length. If you are looking for a 2018 with all the concentration of the vintage and a gentle tannin profile, this is the wine for you.

One Acre Anderson Valley Pinot Noir

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.

B.A. Thieriot Vineyard Sonoma Coast Pinot Noir

Like smelling a deep and dark well of water high up in the mountains. Don't ask me what that means, it was the image that came to my mind at our last blind tasting before bottling... candied notes, blackberry, rhubarb, pomegranate, blueberry, coffee bean, Asian spices, soy, hoisin, black pepper. This is a very fresh, rich, complete and hedonistic wine with pronounced acidity and is very long and understated, like dappled sunlight on a cool, midsummer afternoon. Formidable.

The Haven Sonoma Coast Pinot Noir

Brandied cherry, candle wax, black licorice, plum, black pepper, baking spices. This wine is a dark night with a slow build: bitter cherry, squash blossom, beeswax. It has incredible richness but that yields quite quickly to very significant tannin and acidity, real muscle in this wine. It is an unusually backward version of the Haven that has enormous promise.

Sustainable Winemaking at Littorai

We are committed to winemaking with as little intervention as possible, but we do not use the word "never" at Littorai. We gave up the use of yeast nutrients, enzymes or other fermentation aids many years ago. Our primary and malolactic fermentations are spontaneous, native fermentations. We rarely acidify any wines, preferring to pick the wines at a brix level which allows for the natural acidity to be sufficient. I am struck by how natural acidity seems to hold wines in balance even when the acidity is "low" according to enology school standards. We avoid the use of micro-oxygenation, reverse osmosis and other high-tech winemaking tools. Whenever possible we rack wines on the waning moon cycle as we find that the lees are more compact during this time and that the wines are more brilliantly clear. We like to bottle on the waning moon also, as we believe that wines are less subject to oxidation during that time. Fining wines with any substance has become a rare event at Littorai. Other than wines which do not undergo malolactic fermentation (Chenin Blanc or Vin Gris of Pinot Noir) we have filtered less than a handful of wines in 24 years and over 200 different bottlings.

Alternative Farming at Littorai

Charles Heintz, Cerise and Hirsch all agreed to convert the Littorai blocks to farming using only organically certified materials beginning in 2008, thus ensuring that the vast majority of our sources are farmed using only organically certified materials. In each case, the Littorai blocks were the first on the properties to be converted to organic farming. In 2011 Cerise and Hirsch began the conversion to biodynamic farming for the Littorai blocks. We hold a long-term lease on Roman Vineyard. It has been farmed using only organically certified materials since inception and was converted to biodynamic techniques in 2008.

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

Why we do not use certification systems

Some portion of organically certified food is produced on factory-style farms which have merely substituted organically certified products for synthetic ones and made few changes otherwise. To us, this is not "organic"; it is a substitution game. We call this "organic substitution" farming. "Organic" to us means the limitation or better yet, elimination, of all fertilizers, including organic ones, and the elimination, of all insecticides, including organic ones. It means increasing the soil health through the careful and strategic use of cover crops and diversified farming techniques. It means farming with the wild and practicing agro-ecological farming.

There is a world of difference between a Littorai-style vineyard farmed using only organically certified materials and a chemically farmed or organic substitution vineyard. Littorai style organic vineyards live in the year of their production. In other words, if conditions are difficult in the spring, the vines truly live that experience. At times, they are not pretty. Their leaves almost never get that deep, vibrant green color of a chemically farmed or organic substitution vineyard. They struggle. During the first years of transition from chemical farming, vines often have a rough time, rather like children changing schools. After a few years, they settle in and are more resilient and self-sufficient than chemically farmed vineyards. Always, through growth rate and leaf shape and color, you see them living the season rather than living in a chemically induced bubble. As farmers, we don't need to taste the difference in the wines to be convinced. We know that over the long term (and everything in wine is truly about the long term) that difference will reveal itself in better wine quality and greater terroir expression.

Rudolf Steiner's approach to farming, often called biodynamic farming, (BD) begins with good traditional, peasant farming and uses only organic materials as a starting point. To this it adds a great deal more. In a BD vineyard, the goal is not only to use only organically certified materials, and as few as possible, but to generate as many of the farm's needs as possible *on site*. If *on site* isn't possible then as nearby as possible. The farm is a self-contained organism which seeks to achieve a natural stasis with its environment. This balance will minimize, but not eliminate pests and diseases. They will be reduced to a level with which both plant and farmer can live. The farmer works with celestial rhythms to further harmonize the farm with its environment.

It is our experience that combined with rigorous winemaking, wine from a well-managed, biodynamic vineyard expresses terroir like no other. Through biodynamic practices, many of the yearly, weather-related difficulties experienced in the organic paradigm are overcome. In other words, we can produce vines which express the year and yet overcome its greatest challenges, all in a self-sustained, self-contained model. While we understand the arguments for certification systems and we believe that they are entirely appropriate in some situations, we also believe that the truest motivation for engaging in sustainable farming practices should not be for marketing purposes but should be for the good of the land, for the good of those who work it and for the future generations to whom it truly belongs. For this reason, we do not employ any certification systems.

Technical Information on Littorai Vineyard Sites

Mays Canyon Chardonnay *appellation Sonoma Coast*

Location: Western edge of the Russian River Appellation, outside Guerneville, eight miles from the coast. Elevation 200 - 400', the site is highly unusual for the Russian River surrounds it on three sides. **This site is farmed using organic and biodynamic methods.**

Soils: Hugo gravelly loam underlain by weathered fine-grained sandstone and shale.

Age: Planted in 1983, this site has been a vineyard since the late 1800s.

Acreage: 8 acres of Chardonnay of which Littorai receives 3.3 acres.

Clones: Dijon 95 and Pre-heat treatment Wente, Hyde and Dutton selections, all are field selections rather than true Clones.

Yield: 1.5 tons per acre in 2018

Charles Heintz Vineyard Chardonnay *appellation Sonoma Coast*

Location: 800' elevation on a gently rolling plateau one half mile east of Occidental and seven miles west of the Pacific. **This site is farmed using organically certified materials but is not certified.**

Soils: Goldridge loam overlying Franciscan shale. The top layer is sandy loam.

Age: 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.

Yield: 4.63 tons per acre in 2018

Thieriot Vineyard Chardonnay *appellation Sonoma Coast*

Location: West of the town of Occidental, on the south shoulder of a 1200' ridge. This is the cooler side of the hills around Occidental, yet the vineyard is protected from the northwest winds and fog by a ridge to the north. It overlooks the fog filled gap in the Sonoma hills, which leads to Petaluma. Littorai Wines has a long-term lease on this site and **this site is farmed using organic and biodynamic methods but is not certified.**

Soils: Gold Ridge loam over sandstone.

Age: Planted in 1996.

Acreage: 3.5 total acres of which Littorai farms 2 acres. The other 1.5 acres are not at the same location.

Clones: Dijon 95, Hyde and Dutton selections.

Yield: 3.09 tons per acre in 2018

The Haven Vineyard Chenin Blanc *appellation Sonoma Coast*

Location: West of the town of Occidental on the south shoulder of a 1200' ridge which is parallel to the ridge upon which Thieriot and Summa Vineyards are located. This site is about 2.5 miles north of Thieriot and Summa, closer to the mouth of the Russian river. It is colder in the winter. **This site is farmed using organic and biodynamic methods but is not certified.**

Soils: Yorkville: 12" of dark clay loam over highly consolidated clay.

Age: Planted in 2001

Acreage: 0.5 acres.

Clones: ENTAV clone 982 from the Loire

Yield: 4.02 tons per acre in 2018

Wendling Vineyard Block E Pinot Noir *appellation Anderson Valley*

Location: 335-500' elevation on a south facing slope nine miles from the Pacific Ocean near the hamlet of Navarro in the "Deep End" of Anderson valley. This is the most northwesterly vineyard in the AVA. **This site is farmed using organic and biodynamic methods, but is not certified.**

Soils: Bearwallow-Wolfey complex: red to brown well drained, shallow sandy loam, sandstone and shales with only 6" to 12" of topsoil. Block E is a particularly steep, gravelly block which we personally selected as we aided the owner in the original development of the property and as a thank you, he offered us our choice of all the blocks on the property.

Age: Planted in 2010

Acreage: 22 acres of which Littorai receives 5.5 acres, the totality of the E blocks. Littorai also receives approximately 1 acre of C and G blocks Combined which go into the Les Larmes Anderson Valley regional blend.

Clones: 11 selections

Yield: 2.63 tons per acre in 2018

Cerise Vineyard Pinot Noir *appellation Anderson Valley*

Location: 800 to 1100' elevation on a south facing slope in the northeast range of mountains above Boonville. **This site is Farmed using organically certified materials and in conversion to biodynamic methods but is not certified.**

Soils: Yorkville series: shallow clay loams mixed with shale, serpentine derived rock and some marine origin sandstones.

Age: Planted in 1998.

Acreage: 57 acres of Pinot Noir and 3 acres of Chardonnay. This includes the former Knez (Cerise) and Demuth properties. Littorai receives 5 acres from the original Cerise property.

Clones: David Bruce (Martin Ray), 667, 777 and 2 proprietary clones.

Yield: Production de-classified in 2018

Savoy Vineyard Pinot Noir *appellation Anderson Valley*

Location: North of the town of Philo, at the base of the hills on the northeastern side of the valley. This is the cooler end of Anderson Valley, yet the vineyard is protected on two sides, one by the hills and on the southeast by the little rise which leads into Philo. Thus, the site is warmer than most of its neighbors.

Soils: Pinole and Boont loams over Franciscan shale. **This site is farmed using organically certified materials but is not certified.**

Age: Planted in 1991, 1992, 1993.

Acreage: 5 acres Chardonnay, 38 acres Pinot Noir. Littorai receives 4.37 acres of Pinot Noir.

Clones: Dijon 114, 115, 667, 777, Calera and Pommard.

Yield: 2.63 tons per acre in 2018

Roman Vineyard Pinot Noir *appellation Anderson Valley*

Location: 2.3 miles SE of the "town" of Navarro where the Anderson Valley ends. This is the coolest part of Anderson Valley. The vineyard sits at 1150 ft elevation on a saddle of land looking due south with spectacular views of the entire valley. This tiny knoll breaks both east and west and sits like a bubble overlooking the valley below. The soils are typical of upland Anderson Valley: 18" of sandy loam above soft sandstone. **This site is farmed using organic and biodynamic methods but is not certified.**

Soils: Boont loam over Sandstone.

Age: Planted in 1999.

Acreage: 1.8 acres of Pinot Noir farmed by Littorai.

Clones: Dijon 114, 667, and a proprietary clone

Yield: 2.348 tons per acre in 2018

Mays Canyon Pinot Noir *appellation Russian River Valley*

Location: Western edge of the Russian River Appellation, outside Guerneville, eight miles from the coast. Elevation 200 - 400', the site is highly unusual for the Russian River surrounds it on three sides. **This site is farmed using organic and biodynamic methods.**

Soils: Hugo gravelly loam underlain by weathered fine-grained sandstone and shale.

Age: Planted in 1999, this site has been a vineyard since the late 1800s.

Acreage: 3.5 acres of Zinfandel, 6 acres of Pinot Noir of which Littorai receives 2.5 acres.

Clones: Swann, 777 and 3 proprietary clones.

Yield: 1.80 tons per acre in 2018

Hirsch Vineyard Pinot Noir *appellation Sonoma Coast*

Location: 12 miles northwest of Jenner, the town at the mouth of the Russian River on the Pacific Ocean. This is a series of ridge tops one range in from the ocean. Elevation ranges from 1200' to 1550'. **This site is farmed using organically certified materials and biodynamic methods but is not certified.**

Soils: Hugo very gravelly loam and Hugo-Josephine complex.

Age: Planted in 1995.

Acreage: 4 acres of Chardonnay and 68 acres of Pinot Noir. Littorai receives 2.5 acres of Pinot Noir.

Clones: Pommard, Swann, Dijon 777 and Dijon 114.

Yield: 2.615 tons per acre in 2018

One Acre Pinot Noir *appellation Anderson Valley*

Location: 1600' hilltop elevation in the northeast range of mountains above Boonville. The site is exposed to the northwest, source of the cool breezes from the Pacific. **This site is farmed using organic and biodynamic methods but is not certified.**

Soils: Bear Wallow Loam over marine origin sandstone.

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.

Yield: 2.09 tons per acre in 2018

The Pivot Vineyard Pinot Noir *Sonoma Coast Appellation*

Location: 500' elevation on a South facing slope between Sebastopol and Freestone. **This site is farmed using organic and biodynamic methods but is not certified.**

Soils: Gold Ridge loam, a sandy clay loam, over marine sandstone parent material.

Age: Planted in 2004

Acreage: 2.8 acres of Pinot Noir

Clones: 667, 777, 114, Swan, Calera and a proprietary selection.

Yield: 3.15 tons per acre in 2018

Thieriot Vineyard Pinot Noir *appellation Sonoma Coast*

Location: Southwest of the town of Occidental, on the south shoulder of a 1000' ridge. This is the cooler side of the hills around Occidental, yet the vineyard is protected from the northwest winds and fog by a ridge to the north. It overlooks the fog filled gap in the Sonoma hills which leads to Petaluma. Littorai Wines has a long-term lease on this site and **this site is farmed using organic and biodynamic methods.**

Soils: Gold ridge loam over sandstone.

Age: Planted in 1991 and 1994.

Acreage: 2.3 acres all farmed by Littorai.

Clones: Swann, Pommard, 114, 777 and Calera.

Yield: 1.943 tons per acre in 2018

The Haven Vineyard Pinot Noir *appellation Sonoma Coast*

Location: West of the town of Occidental on the south shoulder of a 1200' ridge which is parallel to the ridge upon which Thieriot and Summa Vineyards are located. This site is about 2.5 miles north of Thieriot and Summa, closer to the mouth of the Russian river. It is colder in the winter. **This site is farmed using organic and biodynamic methods but is not certified.**

Soils: Hugo and Josephine loams. The property is very heterogeneous, containing uplifted undersea volcanics, sandstones, shales and loams derived from serpentine soils

Age: Planted in 2001

Acreage: 4 acres of Pinot Noir

Clones: 12 selections

Yield: 2.09 tons per acre in 2018