



2018 The Haven Vineyard 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

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

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

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.

APPELLATION
Sonoma Coast

SOILS
Hugo-Josephine loams; the property is very heterogeneous with uplifted undersea volcanics, sandstones, shales, and serpentine-derived loams

FARMING
Farmed using organic materials and biodynamic methods, not certified

VINE AGE
Planted in 2001

ACREAGE
4 acres of Pinot Noir

YIELD
2.09 tons per acre in 2018

CLONES
12 selections

WHOLE CLUSTER
43% in 2018

BARREL AGEING
16 months French Oak, 25% new

PRODUCTION
371 cases

ALCOHOL
12.9% abv

