

Littorai

2018 The Pivot 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

Heidi and Ted Lemon purchased the Gold Ridge Estate in 2003 with the intention of building the “model farm.” The Pivot Vineyard is 3 acres within the 30 acre estate, making it one component of the biodiverse ecosystem. Farmed using biodynamic methods since it’s inception, The Pivot sits on classic Gold Ridge soils over marine-origin sandstone. This clay within dynamic soil type allows for just enough water retention to feed the vines in an average 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

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.

APPELLATION

Sonoma Coast

SOILS

Gold Ridge loam over marine origin sandstone

FARMING

Farmed using organic materials and biodynamic methods, not certified

VINE AGE

Planted in 2004

ACREAGE

2.8 acres of Pinot Noir

YIELD

3.15 tons per acre in 2018

CLONES

Dijon 667, 114 & 777, Swann, Calera and a proprietary clone

WHOLE CLUSTER

37% in 2018

BARREL AGEING

16 months French Oak, 25% new

PRODUCTION

515 cases

ALCOHOL

13.2% abv

