

# Littorai

## 2018 The Return Anderson Valley 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

In 2016 we purchased this exceptional site (also home to our One Acre) from Rich Savoy to ensure that this beautiful property will be part of the Littorai family forever. The far southwest of the property has three blocks, which share a common westerly exposure. The vineyard elevation rises from 1550 to 1750 feet in one very steep, very straight, hike up the mountainside. These are the steepest blocks we work with amongst all our wonderful sites. Over the many years visiting One Acre, I often looked across to that steep hillside, wondering what the wine quality might be like. The Return is the name we have given to this new block bottling.

### 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

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.

#### 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

#### CLONES

Dijon 114, 777, 828 and Swann

#### WHOLE CLUSTER

10% in 2018

#### BARREL AGEING

16 months French Oak, 25% new

#### PRODUCTION

144 cases

#### ALCOHOL

13.7% abv

