Fittorai

2018 Thieriot Vineyard Chardonnay

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

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 it is farmed using organic and biodynamic methods, but is not certified.

Vintage Information

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

Tasting Notes

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.

APPELLATION Sonoma Coast

SOILS Gold Ridge Loam over Sandstone

<u>FARMING</u> Farmed using only organic materials and biodynamic methods, but not certified

<u>VINE AGE</u> Vineyard planted in 1996

ACREAGE 3.5 total acres, of which Littorai farms 2 acres

<u>CLONES</u> Dijon 95, Hyde and Dutton Selections

BARREL AGEING

11 months French Oak, 25% new; 5 months stainless steel before bottling

<u>YIELDS</u> 3.09 tons/acre in 2018

> PRODUCTION 320 cases

> > ALCOHOL 13.3% abv