



## 2019 Charles Heintz 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

This site lies at 800’ elevation on a gently rolling plateau one half mile east of Occidental and seven miles west of the Pacific. It was planted in 1983. The Littorai section is farmed using only organic materials. Littorai was the first winery to single-vineyard bottle chardonnay from this site with the 1994 vintage and we have been sourcing the same seven rows ever since.

### Vintage Information

2019 saw lower malic acid numbers than 2018 with final pHs ranging from low (Thieriot and The Tributary) to moderate (Charles Heintz and Mays Canyon), just like 2018. Cluster and berry size in 2019 varied from small to large depending on clone and site. Despite the very challenging weather in the spring, through careful vineyard work and the good fortune of little late season fog, botrytis was not a great concern. We were able to sort out and remove any mildew affected clusters directly in the vineyard, a good indicator that the harvest was not compressed. Malolactic fermentations finished early in 2019, by mid-March for all lots.

### Tasting Notes

Aromas of peach, lemon zest, pineapple, Vanilla bean, roasted hazelnuts, are accompanied by notes of wet gravel, allspice and Meyer lemon. There is plenty of richness on the palate which lends more weight than is present in the Thieriot bottling yet plenty of acidity to keep the wine light on its feet. Always impressive for its balance between richness and acidity.

APPELLATION  
Sonoma Coast

SOILS  
Gold Ridge loam over Franciscan shale; the top layer is sandy loam

FARMING  
Farmed using only organic materials but not certified

VINE AGE  
Vineyard 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

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

YIELDS  
5.76 tons per acre in 2019

PRODUCTION  
349 cases

ALCOHOL  
12.9% abv

