

Littorai

2019 Mays Canyon 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

Mays Canyon is home to the Porter Bass Estate. At 200-400 feet elevation, this site is somewhat unique as it is surrounded by the Russian River on three sides! Skirted by redwood trees, they help keep to form a protective barrier that warms the climate of the vineyard. The Hugo gravelly loam soils also help to capture and retain the heat of the day, offering the vines additional warmth as the fog begins to roll in. Re-planted in 1999, this site has been a vineyard since the late 1800s!

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

Aromatics of Granny Smith apple, Anjou pear, lemon curd, pastry dough, mandarin orange. Lovely generosity yielding to beautiful acidity. Lots of power on the finish. A little cellaring will vastly improve this classic version of Mays Canyon Chardonnay.

APPELLATION
Sonoma Coast

SOILS
Hugo gravelly loam underlain by weathered fine-grained sandstone and shale

FARMING
Farmed using certified organic materials and biodynamic methods

VINE AGE
Planted in 1983, been a vineyard since late 1800s

ACREAGE
8 acres of Chardonnay total, Littorai receives 3.3 acres

CLONES
Dijon 95, pre-heat treatment Wente, Hyde and Dutton selections

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

YIELDS
1.72 tons/acre in 2019

PRODUCTION
255 cases

ALCOHOL
12.9% abv

