

Littorai

2019 Vintage

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|-------------|--|------------|---|
| 255 cases: | Mays Canyon Sonoma Coast Chardonnay 2019 | 300 cases: | Savoy Vineyard Anderson Valley Pinot Noir 2019 |
| 349 cases: | Charles Heintz Sonoma Coast Chardonnay 2019 | 458 cases: | Cerise Vineyard Anderson Valley Pinot Noir 2019 |
| 220 cases: | Thieriot Vineyard Sonoma Coast Chardonnay 2019 | 210 cases: | Roman Vineyard Anderson Valley Pinot Noir 2019 |
| 37 cases: | The Tributary Sonoma Coast Chardonnay 2019 | 206 cases: | Mays Canyon Sonoma Coast Pinot Noir 2019 |
| 115 cases: | The Haven Chenin Blanc 2019 | 444 cases: | One Acre Anderson Valley Pinot Noir 2019 |
| | | 318 cases: | Hirsch Vineyard Sonoma Coast Pinot Noir 2019 |
| 939 cases: | Sonoma Coast Pinot Noir 2019 | 367 cases: | The Pivot Vineyard Sonoma Coast Pinot Noir 2019 |
| 1210 cases: | Les Larmes Anderson Valley Pinot Noir 2019 | 114 cases: | Thieriot Vineyard Sonoma Coast Pinot Noir 2019 |
| | | 328 cases: | The Haven Sonoma Coast Pinot Noir 2019 |
| 678 cases: | Wendling Vineyard Block E, Anderson Valley Pinot Noir 2019 | | |

2019 Weather

We began the year with abundant rainfall from January through early March. January and February were unusually cold with lingering snow on Mt. St. Helena. Buds began to swell in early March. This cool wet pattern continued through the remainder of March, creating one of the wettest springs in years.

On May 15th, an exceptionally potent late Spring storm dropped over 2" of rain at mountain locations. Many areas were just on the verge of flowering. Very cool and wet conditions continued through May 21st leading to rainfall totals of 4 "to 6" of rain in the mountains during May. As would be expected, widespread chlorosis followed on the young shoots but there was little botrytis development on shoots or clusters. By the end of May the Sonoma County airport seasonal rainfall total was 150% of normal.

Early June was inconsistent, with one day warm, then cool, then windy, then foggy, then overcast. Despite extremely stunted shoot growth, especially in Chardonnay, bloom advanced. Botrytis remained a concern and powdery mildew became visible. Due to the water-logged soils, tractor access to vineyards was restricted to only the most free draining locations. The key for disease control on the coast in 2019 was maintaining appropriate spray intervals by either backpack spraying vineyards or using ATVs longer than would be normal. Growth remained very modest in most places on the Sonoma Coast due to the cool weather. 2019 was an excellent example of the difference between growing on the coast and in the Russian River Valley, the latter showed lush growth and deep green canopies. I do not recall a year with such short shoot growth so late in the year.

By June 7th most of Anderson Valley was in full bloom and shoot growth and color were much better there than on the Sonoma Coast. Growth in June remained more moderate than one might expect given the soil moisture content, with moderate leaf size and color on both the Sonoma Coast and Anderson Valley. At the end of June, flowering continued to linger in some clusters while other berries on the same cluster were already starting to size. Persistent cap was a problem on the extreme Sonoma coast and botrytis was present in the clusters in a few locations. Widespread shatter was present across the Sonoma Coast.

The first couple of weeks of July were virtually fog free in Sebastopol with brilliant mornings and some warm afternoons. Anderson Valley saw the opposite with many foggy mornings. Mildew pressure remained intense, with the powdery mildew index at One Acre running at or near 100 since early June. There was virtually no water stress anywhere; minimal irrigation was applied and only to the rockiest sites.

We saw the first hint of veraison in Pinot Noir on July 25th and shoot growth remained very active, requiring continued canopy work to keep them open. Mildew pressure was intense everywhere.

During the first 3 weeks of August veraison advanced at a stately pace. Crop and cluster size appeared generally moderate. Irrigation needs remained minimal for the remainder of the year. By the end of the period mildew was under control.

A deep marine layer over the region kept temperatures very moderate during the period around Sept 7th. Cluster size and morphology were highly variable with a predominance of densely packed large clusters whose berry size varies from very large to small. Basal leaf and canopy health remained excellent with very little stress for that time of year.

Harvest began on September 3rd at Mays Canyon Pinot Noir and finished, as usual, at the Haven Chenin Blanc on October 8th. The Pinot Noir harvest occurred at a modest pace over three weeks. The Chardonnays were all picked between September 17-23. A warming trend began on 9/11 and was quickly followed by a drizzle on 9/16 and very cool weather. Surprisingly, the brix did not decrease. By then all sites were at more than 100 days since full bloom with all indicators of physiological ripeness flashing green. We forged ahead with picking.

2019 The Haven Sonoma Coast Chenin Blanc

The wine was fermented and aged in stainless-steel barrels and one used wood barrel. The acidity in 2019 is very similar to the 2018 vintage, but the vineyard was picked slightly riper and hence has just a touch more body on the final wine. Aromas of kefir lime, lemon meringue, quince, honeydew melon and cantaloupe and orange oil. With air it opens beautifully to Riesling and Gruner Veltliner like notes. This is a tightly wound wine that reminds me of mountain spring water. Not at all fat but great depth and persistence to accompany, as always, plenty of acidity backbone. Such length and balance. Seamless.

Chardonnay Vinification

White wine fermentation is like magic. When the results are wonderful, can anyone really say why? In “making” red wines, winemakers can fool themselves into thinking that they are the masters of the outcome. They can vary time in tank, extraction, temperature and a whole host of other fermentation parameters. Traditional white winemaking is not like that. It is as translucent as the wines in bottle. Our Chardonnays are usually pressed whole cluster. In 2019 we decided to crush the fruit prior to pressing. Since Littorai does not own a crusher, we did this via a simple, gentle foot trod of the picking bins. The juice was settled overnight with no fining or filtration. The heavy press fraction of the vineyard designated lots was separated and declassified into our Sonoma Coast bottling. This ensures the freshness and intensity of our vineyard designate Chardonnay wines. After settling, the juices are run immediately into barrel for native yeast and native malolactic fermentation. Some settlings are added back to the barrels if we judge them to be noble. It is a simple process. The 2019s were bottled in February 2020. After 12 months in barrel they were racked with their fine lees into stainless steel tanks for the remaining aging period.

We use approximately 20% new French oak from cooper Jacques Damy in Meursault and supplement this with trials from other coopers. Our goal is for new wood to serve as a support to the wine, but we do not want it to interfere with the pure expression of the vineyard site. In addition to using traditional 228-liter barrels, we also ferment approximately 10% in stainless steel barrels. The stainless-steel barrels contribute additional freshness and elegance to the final wines.

The 2019 Chardonnay Wines

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.

Sonoma Coast Chardonnay

Lovely aromatic intensity and development already in this wine: guava, mango, grapefruit, yellow rose, hazelnut, oakbark and delightful stony and waxy notes. Lovely richness and with the signature Littorai acidity. This is more voluptuous than the vineyard designates and very consistent with the 2018 version. Nothing pleases us more than to produce regional blends which we think are outstanding and the 2019 definitely fits the bill for us.

Mays Canyon Sonoma Coast Chardonnay

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.

Charles Heintz Vineyard Sonoma Coast Chardonnay

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.

Thieriot Vineyard Sonoma Coast Chardonnay

Chamomile, lemon verbena, green banana, fennel, ocean spray. On the palate this is, as usual, tighter and more linear than either Charles Heintz or Mays and it possesses a touch of phenolics which lends a pithy quality to the finish. Crackling acidity on the finish. This is all about precision and length.

The Tributary Vineyard Sonoma Coast Chardonnay

Like Thieriot, the Tributary bottling will take some time to come around. It shows confectionary notes on the aromatics, yoghurt, squash blossom, white candies, beeswax, jasmine, kumquat and Chartreuse liqueur: lots of aroma complexity. The entry on the palate is soft and slowly builds towards a large surge in acidity which really draws out and expands the finish.

Pinot Noir Vinification

We like to harvest at night so that the fruit arrives at the winery in the 50-60-degree Fahrenheit range. We allow the fermenters to naturally rise in temperature from this starting point. This allows for a gentle start to our native yeast fermentations. During fermentation, we employ a combination of punch down and pump over techniques. The frequency and relative proportion of each depends upon vintage and upon individual fermenter characteristics. In other words, experience with the site and daily tasting, determine the techniques we use. The new wines are generally pressed at dryness and do not undergo extended maceration. We use both stainless steel and wood fermenters. We use a proportion of whole clusters in the tanks. We employ a series of criteria to decide whether a lot is suitable for whole clusters and this percentage rarely surpasses 50% in any given fermenter or in the bottled wines. The older the vines, the greater the chance that we will use some whole clusters. However, vintage and vineyard conditions are always the determining factor. The remaining fruit is de-stemmed but not crushed. Littorai Pinot Noirs are rarely racked and remain on their malolactic and sometimes even primary, lees until bottling. The vineyard designated wines are aged in approximately 20-25% new wood from cooper Jacques Damy in Meursault and we supplement this with trials from other coopers. The wines remain in barrel for approximately 14-17 months.

Since the 2001 vintage, many of the pinot noir press wines are kept separate from the free run of the same lot and therefore do not become part of our vineyard designated pinot noirs. Those press lots are declassified into the Sonoma Coast or Les Larmes Anderson Valley blends or sold off in bulk. The Sonoma Coast and Les Larmes Anderson Valley regional bottlings receive approximately the same percent of new oak, as the vineyard designates. In addition to the press wines from vineyard designates we have two or three vineyards each year whose entire production is dedicated to the regional bottlings. These wines are usually bottled after 11 months of aging, prior to the next vintage. While these wines will age wonderfully for a few years, it is not our intent that they be cellared. They are intended for early consumption.

The 2019 Pinot Noir Wines

The crop in 2019 was moderately large and required some crop load reduction. Malic acid numbers were much lower in 2019 compared to the high malics of 2018. Final alcohols on the wines were slightly less than in 2018, with only a single bottled wine over 13%. While ethanol levels may not matter to some, our ambition is to produce complex, physiologically ripe wines at modest alcohol levels as this has health benefits and creates wines which are more suitable as accompaniment to fine foods.

While the 2018 wines are structured and demand patience in the cellar, the 2019s are more floral, perfumed and delicate. This is not to say that they lack concentration or will not age and improve as much in the cellar as the 2018s. They are simply a different expression of Pinot Noir. In our recent tastings we have been struck by how backward and primary the 2018s remain a year after bottling. This has come as a surprise, as we expected them to be more forward. It is hard to imagine a similar trajectory for the 2019s. They are less tannic than the 2018s at a similar age.

2020 North Coast Vin Gris of Pinot Noir

In the past, this wine was bottled as either a Sonoma Coast or Anderson Valley Vin Gris (rosé). The vineyard sources for this wine are The Pivot and Mays Canyon on the Sonoma Coast and Savoy in Anderson Valley. In 2020, we felt that the assemblage of the two produced the better wine, the Anderson Valley component brought mid palate richness and the Sonoma Coast component liveliness. Very pale, salmon color. Aromas of peach, pink grapefruit, cotton candy, hibiscus and green melon. Lovely mid palate weight and texture with a very bright, crisp and zesty acidity driving the finish. I know what the Lemon family will be drinking all summer...

Sonoma Coast Pinot Noir

Vibrant fresh cherry and rhubarb tones are accompanied by complex floral, vegetal and cooking spice tones. After a silky attack on the palate, the tannins are fine grained, understated and supple and are followed by wonderfully fresh acidity which lingers long on the palate. While this wine is already charming, it will continue to improve and gain depth over the next few years. This is more delicate and lighter on its feet than the Les Larmes bottling and dances across the palate. Salmon anyone?

Les Larmes Anderson Valley Pinot Noir

Blackberry, black licorice, red apple and candied aromatic notes with hints of forest floor. There is more density here than in the Sonoma Coast bottling, more power, more tannin concentration, and an umami note as well. We love the contrast between these two bottlings in 2019. We do not see one as better than the other, they simply have different profiles. The Les Larmes will pair better with heartier, more savory fare. It will improve greatly over the next few years.

Wendling Vineyard Block E Anderson Valley Pinot Noir

Aromatic notes of mocha, baking spices, cherry, cranberry, antique drawer. Dense, mouth coating tannins are immediately apparent on the palate and initially obscure the excellent acidity which leave the palate salivating. This is a brooding, energetic wine which, nevertheless, deftly pulls off a more gentle and elegant finish than one might expect. This is a 2019 which will richly reward aging in bottle.

Savoy Vineyard Anderson Valley Pinot Noir

Vibrant, very primary, finely etched tones of cherry, boysenberry, pomegranate and citrus, even lime (not an aroma we normally associate with red wines). Floral tones of lilac as well as cola notes. Wonderful richness and texture on entry with slightly grainy

tannin which will need a bit of time to resolve. So fresh and lingering on the finish, the acidity is lovely. One of our favorite 2019s which will drink very well both immediately and for years to come.

Mays Canyon Sonoma Coast Pinot Noir

Tones of black cherry, baking spices, pastry dough, fig, salumi, orange zest and hard candies. On the palate, lovely richness, but not surprisingly for Mays. The tannin takes over and drives the palate to a very powerful expansive finish. Patience is required here, but this will be a great bottling of Mays Canyon Pinot Noir.

The Pivot Vineyard, Estate Bottled Sonoma Coast Pinot Noir

Unlike Mays Canyon or Wendling, this wine is all about elegance and finesse. Pomegranate, dried cranberry, red licorice, yellow rose, citrus tones and graphite. This is a very expressive wine aromatically and the palate follows suit with supple tannins that build slowly on the palate, great fruit intensity and seductive richness. Bury the 2018 Pivot in the cellar and enjoy this now. One of the most precocious and flamboyant of the 2019s.

Hirsch Vineyard Sonoma Coast Pinot Noir

Dried flowers, red roses, brandied cherry, red apple, black tea, redwood, and pine needle followed by medicinal notes. If Mays and Wendling are currently dominated by tannin this is a surprisingly balanced version of Hirsch. Fine grained, substantial tannin, but mouthcoating acidity and hidden richness which provide more charm now. Concentrated.

Cerise Vineyard Anderson Valley Pinot Noir

Very intense floral bouquet: violets and roses, crisp red apple. Wonderful richness on the palate entry with more than enough mature tannin to counterbalance the richness. The excellent acidity provides a very fresh finish. This is an open, plush version of Cerise with silky tannins. It is as if the spirit of the vineyard wanted to make up for the fact that there was no 2018. This is a special wine.

Roman Vineyard Anderson Valley Pinot Noir

Aromas of cranberry, Bing cherry, alpine strawberry, red apple, violets, flowers, jasmine, citrus and graphite married with medicinal tones. There is a lot of density and concentration here, even more than in the Hirsch bottling and it is tightly wound for now. This slow building wine saturates the palate and demands patience for what should be a very long and beautiful future. A team favorite at our tasting in December.

One Acre Anderson Valley Pinot Noir

Enticing primary aromas of pomegranate, cranberry tart, strawberry, raspberry and plum with just a hint of tobacco leaf and earl grey tea. Notes of forest floor on a rainy day. Where the 2018 version was unusually dark and tannic, the 2019 offers seductive mouthfeel and tannins from start to finish. Very harmonious now. This clearly falls into the camp of wines which will be immediately appealing and gratifying in the 2019 vintage.

B. A. Thieriot Vineyard Sonoma Coast Pinot Noir

Explodes with floral notes, almost like walking into a flower shop! Apple blossom. These yield to tones of mulberry, black currents, raspberry, black pepper, anise, ginger and orange peel. The palate attack is delicate and so elegant at first, with all elements in harmony yet slowly the tannins emerge, and the very long finish is driven by slow building acidity. Drink this charming Thieriot while cellaring the 2018.

The Haven Sonoma Coast Pinot Noir

Very primary aromas: rhubarb, pomegranate, Rainier cherry, alpine strawberry, stone fruit compote, violets, redwood bark, forest floor, cedar, and cigar box. This wine pulls off a beautiful balancing act between elegant, silky tannins and slow building tannin and acidity which carry it to a very long finish. This is such a charmer that it will be hard to resist drinking young but carries much promise for the future.

Sustainable Winemaking at Littorai

We are committed to winemaking with as little intervention as possible, but we do not use the word “never” at Littorai. We gave up the use of yeast nutrients, enzymes or other fermentation aids many years ago. Our primary and malolactic fermentations are spontaneous, native fermentations. We rarely acidify any wines, preferring to pick the wines at a brix level which allows for the natural acidity to be sufficient. I am struck by how natural acidity seems to hold wines in balance even when the acidity is “low” according to enology school standards. We avoid the use of micro-oxygenation, reverse osmosis and other high-tech winemaking tools. Whenever possible we rack wines on the waning moon cycle as we find that the lees are more compact during this time and that the wines are more brilliantly clear. We like to bottle on the waning moon also, as we believe that wines are less subject to oxidation during that time. Fining wines with any substance has become a rare event at Littorai. Other than wines which do not undergo malolactic fermentation (Chenin Blanc or Vin Gris of Pinot Noir) we have filtered less than a handful of wines in 24 years and over 200 different bottlings.

Alternative Farming at Littorai

Charles Heintz, Cerise and Hirsch all agreed to convert the Littorai blocks to farming using only organically certified materials beginning in 2008, thus ensuring that the vast majority of our sources are farmed using only organically certified materials. In each case, the Littorai blocks were the first on the properties to be converted to organic farming. In 2011 Cerise and Hirsch began the conversion to biodynamic farming for the Littorai blocks. We hold a long-term lease on Roman Vineyard. It has been farmed using only organically certified materials since inception and was converted to biodynamic techniques in 2008.

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

Why we do not use certification systems

Some portion of organically certified food is produced on factory-style farms which have merely substituted organically certified products for synthetic ones and made few changes otherwise. To us, this is not "organic"; it is a substitution game. We call this "organic substitution" farming. "Organic" to us means the limitation or better yet, elimination, of all fertilizers, including organic ones, and the elimination, of **all** insecticides, including organic ones. It means increasing the soil health through the careful and strategic use of cover crops and diversified farming techniques. It means farming with the wild and practicing agro-ecological farming.

There is a world of difference between a Littorai-style vineyard farmed using only organically certified materials and a chemically farmed or organic substitution vineyard. Littorai style organic vineyards live in the year of their production. In other words, if conditions are difficult in the spring, the vines truly live that experience. At times, they are not pretty. Their leaves almost never get that deep, vibrant green color of a chemically farmed or organic substitution vineyard. They struggle. During the first years of transition from chemical farming, vines often have a rough time, rather like children changing schools. After a few years, they settle in and are more resilient and self-sufficient than chemically farmed vineyards. Always, through growth rate and leaf shape and color, you see them living the season rather than living in a chemically induced bubble. As farmers, we don't need to taste the difference in the wines to be convinced. We know that over the long term (and everything in wine is truly about the long term) that difference will reveal itself in better wine quality and greater terroir expression.

Rudolf Steiner's approach to farming, often called biodynamic farming, (BD) begins with good traditional, peasant farming and uses only organic materials as a starting point. To this it adds a great deal more. In a BD vineyard, the goal is not only to use only organically certified materials, and as few as possible, but to generate as many of the farm's needs as possible *on site*. If *on site* isn't possible then as nearby as possible. The farm is a self-contained organism which seeks to achieve a natural stasis with its environment. This balance will minimize, but not eliminate pests and diseases. They will be reduced to a level with which both plant and farmer can live. The farmer works with celestial rhythms to further harmonize the farm with its environment.

It is our experience that combined with rigorous winemaking, wine from a well-managed, biodynamic vineyard expresses terroir like no other. Through biodynamic practices, many of the yearly, weather-related difficulties experienced in the organic paradigm are overcome. In other words, we can produce vines which express the year and yet overcome its greatest challenges, all in a self-sustained, self-contained model. While we understand the arguments for certification systems and we believe that they are entirely appropriate in some situations, we also believe that the truest motivation for engaging in alternative farming practices should not be for marketing purposes but should be for the good of the land, for the good of those who work it and for the future generations to whom it truly belongs. For this reason, we do not employ any certification systems.

Technical Information on Littorai Vineyard Sites

Mays Canyon Chardonnay *appellation Sonoma Coast*

Location: Western edge of the Russian River Appellation, outside Guerneville, eight miles from the coast. Elevation 200 - 400', the site is highly unusual for the Russian River surrounds it on three sides. **This site is farmed using organic and biodynamic methods.**

Soils: Hugo gravelly loam underlain by weathered fine-grained sandstone and shale.

Age: Planted in 1983, this site has been a vineyard since the late 1800s.

Clones: Dijon 95 and Pre-heat treatment Wente, Hyde and Dutton selections, all are field selections rather than true Clones.

Yield: 1.72 tons per acre in 2019

Charles Heintz Vineyard Chardonnay *appellation Sonoma Coast*

Location: 800' elevation on a gently rolling plateau one half mile east of Occidental and seven miles west of the Pacific. **This site is farmed using organically certified materials but is not certified.**

Soils: Goldridge loam overlying Franciscan shale. The top layer is sandy loam.

Age: Planted in 1983.

Clones: Wente of unknown origin.

Yield: 5.76 tons per acre in 2019

Thieriot Vineyard Chardonnay *appellation Sonoma Coast*

Location: 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 **this site is farmed using organic and biodynamic methods but is not certified.**

Soils: Gold Ridge loam over sandstone.

Age: Planted in 1996.

Clones: Dijon 95, Hyde and Dutton selections.

Yield: 2.19 tons per acre in 2019

The Haven Vineyard Chenin Blanc *appellation Sonoma Coast*

Location: West of the town of Occidental on the south shoulder of a 1200' ridge which is parallel to the ridge upon which Thieriot and Summa Vineyards are located. This site is about 2.5 miles north of Thieriot and Summa, closer to the mouth of the Russian river. It is colder in the winter. **This site is farmed using organic and biodynamic methods but is not certified.**

Soils: Yorkville: 12" of dark clay loam over highly consolidated clay.

Age: Planted in 2001

Clones: ENTAV clone 982 from the Loire

Yield: 3.5 tons per acre in 2019

Wendling Vineyard Block E Pinot Noir *appellation Anderson Valley*

Location: 335-500' elevation on a south facing slope nine miles from the Pacific Ocean near the hamlet of Navarro in the "Deep End" of Anderson valley. This is the most northwesterly vineyard in the AVA. **This site is farmed using organic and biodynamic methods, but is not certified.**

Soils: Bearwallow-Wolfey complex: red to brown well drained, shallow sandy loam, sandstone and shales with only 6" to 12" of topsoil. Block E is a particularly steep, gravelly block which we personally selected as we aided the owner in the original development of the property and as a thank you, he offered us our choice of all the blocks on the property.

Age: Planted in 2010

Clones: 11 selections

Yield: 2.66 tons per acre in 2019

Cerise Vineyard Pinot Noir *appellation Anderson Valley*

Location: 800 to 1100' elevation on a south facing slope in the northeast range of mountains above Boonville. **This site is Farmed using organically certified materials and in conversion to biodynamic methods but is not certified.**

Soils: Yorkville series: shallow clay loams mixed with shale, serpentine derived rock and some marine origin sandstones.

Age: Planted in 1998.

Clones: David Bruce (Martin Ray), 667, 777 and 2 proprietary clones.

Yield: 1.78 tons per acre in 2019

Savoy Vineyard Pinot Noir *appellation Anderson Valley*

Location: North of the town of Philo, at the base of the hills on the northeastern side of the valley. This is the cooler end of Anderson Valley, yet the vineyard is protected on two sides, one by the hills and on the southeast by the little rise which leads into Philo. Thus, the site is warmer than most of its neighbors.

Soils: Pinole and Boont loams over Franciscan shale. **This site is farmed using organically certified materials but is not certified.**

Age: Planted in 1991, 1992, 1993.

Clones: Dijon 114, 115, 667, 777, Calera and Pommard.

Yield: 2.59 tons per acre in 2019

Roman Vineyard Pinot Noir *appellation Anderson Valley*

Location: 2.3 miles SE of the “town” of Navarro where the Anderson Valley ends. This is the coolest part of Anderson Valley. The vineyard sits at 1150 ft elevation on a saddle of land looking due south with spectacular views of the entire valley. This tiny knoll breaks both east and west and sits like a bubble overlooking the valley below. The soils are typical of upland Anderson Valley: 18” of sandy loam above soft sandstone. **This site is farmed using organic and biodynamic methods but is not certified.**

Soils: Boont loam over Sandstone.

Age: Planted in 1999.

Clones: Dijon 114, 667, and a proprietary clone

Yield: 2.07 tons per acre in 2019

Mays Canyon Pinot Noir *appellation Sonoma Coast*

Location: Western edge of the Russian River Appellation, outside Guerneville, eight miles from the coast. Elevation 200 - 400’, the site is highly unusual for the Russian River surrounds it on three sides. **This site is farmed using organic and biodynamic methods.**

Soils: Hugo gravelly loam underlain by weathered fine-grained sandstone and shale.

Age: Planted in 1999, this site has been a vineyard since the late 1800s.

Clones: Swann, 777 and 3 proprietary clones.

Yield: 1.55 tons per acre in 2019

Hirsch Vineyard Pinot Noir *appellation Sonoma Coast*

Location: 12 miles northwest of Jenner, the town at the mouth of the Russian River on the Pacific Ocean. This is a series of ridge tops one range in from the ocean. Elevation ranges from 1200’ to 1550’. **This site is farmed using organically certified materials and biodynamic methods but is not certified.**

Soils: Hugo very gravelly loam and Hugo-Josephine complex.

Age: Planted in 1995.

Clones: Pommard, Swann, Dijon 777 and Dijon 114.

Yield: 2.8 tons per acre in 2019

One Acre Pinot Noir *appellation Anderson Valley*

Location: 1600’ hilltop elevation in the northeast range of mountains above Boonville. The site is exposed to the northwest, source of the cool breezes from the Pacific. **This site is farmed using organic and biodynamic methods but is not certified.**

Soils: Bear Wallow Loam over marine origin sandstone.

Age: Re-planted in 2005

Clones: Dijon 114, 777, 828 and Swann.

Yield: 2.9 tons per acre in 2019

The Pivot Vineyard Pinot Noir *Sonoma Coast Appellation*

Location: 500’ elevation on a South facing slope between Sebastopol and Freestone. **This site is farmed using organic and biodynamic methods but is not certified.**

Soils: Gold Ridge loam, a sandy clay loam, over marine sandstone parent material.

Age: Planted in 2004

Clones: 667, 777, 114, Swan, Calera and a proprietary selection.

Yield: 2.69 tons per acre in 2019

Thieriot Vineyard Pinot Noir *appellation Sonoma Coast*

Location: Southwest of the town of Occidental, on the south shoulder of a 1000’ 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 **this site is farmed using organic and biodynamic methods.**

Soils: Gold ridge loam over sandstone.

Age: Planted in 1991 and 1994.

Clones: Swann, Pommard, 114, 777 and Calera.

Yield: 1.14 tons per acre in 2019

The Haven Vineyard Pinot Noir *appellation Sonoma Coast*

Location: West of the town of Occidental on the south shoulder of a 1200’ ridge which is parallel to the ridge upon which Thieriot and Summa Vineyards are located. This site is about 2.5 miles north of Thieriot and Summa, closer to the mouth of the Russian river. It is colder in the winter. **This site is farmed using organic and biodynamic methods but is not certified.**

Soils: Hugo and Josephine loams. The property is very heterogeneous, containing uplifted undersea volcanics, sandstones, shales and loams derived from serpentine soils

Age: Planted in 2001

Clones: 12 selections

Yield: 1.6 tons per acre in 2019