



## 2020 Mays Canyon Sonoma Coast 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

The yields are very low of Chardonnay in 2020. This was unrelated to set at flowering but rather to our efforts to ensure that there would be zero chance the wines would be affected by the wildfires. We shortened our press cycles, pressed whole cluster, and made earlier (lower pressure) press cuts sending more wine to the Sonoma Coast Chardonnay bottling than usual. In the end, that was not necessary as all the Chardonnays, including the Sonoma Coast, are exceptional with complex bouquets and lovely intensity. Malic acid numbers were somewhat lower in 2020 compared to 2019 and the tartaric acid numbers were higher. You might want to think of tartaric acid as being the backbone, the structure of the wine. At bottling, the pH and alcohols of 2020 and 2019 were within shouting distance of each other. There was no botrytis presence in 2020. They possess a grace in the mid-palate and yet are not fat or rich, thus “silky” is the word that has come to my mind all during their aging process in barrel.

### Tasting Notes

Since 2018 we have added a young block of vines to this bottling. That block was designed and planted for Littorai with the clones of our choosing. It is blended with blocks planted in 1998 and 1982. Great aromatic complexity already: notes of white peach, green apple, cucumber, spearmint and orange blossom. The palate entry is silky with a beautiful balance between concentration and acidity. This is a linear, crisp, salivating wine with lots of drive and focus which slowly builds to a luscious finish.

#### 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

0.90 tons/acre in 2020

#### PRODUCTION

103 cases

#### ALCOHOL

13.2% abv

