

Littorai

2020 Vintage

103 cases:	Mays Canyon Sonoma Coast Chardonnay 2020	543 cases:	Wendling Vineyard Block E, Anderson Valley Pinot Noir 2020
234 cases:	Charles Heintz Sonoma Coast Chardonnay 2020	358 cases:	Savoy Vineyard Anderson Valley Pinot Noir 2020
167 cases:	Thieriot Vineyard Sonoma Coast Chardonnay 2020	208 cases:	Cerise Vineyard Anderson Valley Pinot Noir 2020
27 cases:	The Tributary Sonoma Coast Chardonnay 2020	158 cases:	Roman Vineyard Anderson Valley Pinot Noir 2020
55 cases:	The Haven Chenin Blanc 2020	188 cases:	Mays Canyon Sonoma Coast Pinot Noir 2020
1367 cases:	Les Larmes Anderson Valley Pinot Noir 2020	139 cases:	One Acre Anderson Valley Pinot Noir 2020

2020 Weather

After a bone dry October and November, December and January brought very good rains. Alas, the drought returned in February and remained with us for the remainder of the “rainy” season. We were very fortunate that some rain fell in the period of March through May, as follows: March: 2”, April 1.35”, May 2.66” (all totals from the Haven Vineyard). These rains were just enough to keep some moisture in the soil at the beginning of the growing season. The combination of cool weather and dry soils led to slow vine growth early in the season. Flowering occurred during the second half of May at a typical pace and set appeared good. By early June, the effects of the lack of rain were visible in rocky soils with reduced shoot growth and pale leaf color. We were able to begin irrigating those areas as needed. At the end of June, vine growth was generally very good considering the lack of rainfall. By the end July, the growth and color of the vines was remarkable given the Spring drought. Nature certainly can work in mysterious ways. July in Anderson Valley showed consistent fine weather with mid-eighties temperatures in Philo for most of the month. The second half of the month was much cooler on the Sonoma Coast. Veraison began in late July and continued at a rapid pace through early August. Cluster weights in Anderson Valley Pinot Noir were inconsistent compared to average, higher at some vineyards and lower at others. On August 14th a heat wave began, and we stopped thinning to avoid further exposing the remaining clusters to the sun and heat.

We don’t usually quote from the National Weather Service but this write-up from August 16th, 2020 says it all in abandoning the usual, staid, scientific language:

DISCUSSION...as of 11:17 AM PDT Sunday (8/15)...It’s been a pretty insane 12 hours across the Bay Area. Roughly 2500 cloud to ground lightning over the Bay Area and Central Coast (many of those were over the ocean) with nearly constant cloud to cloud activity much of last night. As the storms rolled through, we received numerous reports of gusty wind gusts in excess of 50 mph. Reports of wind damage throughout the region with Las Trampas in the East Bay hills reporting a gust to 75 mph. The biggest impact appears to have been numerous fire starts. The fire agencies are still flying recon but literally dozens of new fires from the North Bay, East Bay, South Bay, Santa Cruz mtns and down to Monterey.

8/16: Wild night last night with one of the most severe lightening (sic) storms in Bay area memory. Gusts of wind up to and above 60 mph, scattered rains. At 2:30 pm the skies remain overcast with occasional thunder and lightening (sic).

On the afternoon of the sixteenth the winery crew went outside to observe the incredible mid-summer storm, more intense than anything I had ever experienced in California in my 35 years here. It would take only two days for three fires in Napa County and one in Sonoma County to be confirmed and out of control. Collectively they would devastate our beloved region. In other parts of the country, such a violent storm might clear out the heat and bring rain, but that did not happen. There was extensive heat damage from the prior days to grape clusters in Anderson Valley. Once the storm ended, we continued thinning. At the same time, the explosive growth in the Sonoma and Napa fires spurred us to harvest Mays Canyon Pinot Noir on the 18th, only three days after the storm began; the fruit was ready. The pace of harvest, the sense of urgency, and the practical and logistical nightmares of harvesting in the middle of firestorms all while keeping our team safe, would only intensify over the coming days and weeks. On August 20th it appeared we might have to evacuate the winery, leaving wines in tank.

Here is what I wrote on August 23: *We have increased the severity of the crop drops in all vineyards trying to get them to ripen ASAP in order to pick as many as possible before smoke damage can become a factor. This is hard on growers, especially in Anderson Valley as we are asking them to go back and make second drops in much quicker succession than in many years and asking for larger drops. So far, the Sonoma Coast is much more dramatically affected by smoke than Anderson Valley which has barely seen any, but there is always the possibility that this will change and every day that the fires go uncontrolled increases that risk.*

Unfortunately, the weather did not cooperate for rapid harvesting as temperatures decreased from August 24th to September 4th and sugar accumulation came to a stop. This trend was particularly acute on the Sonoma Coast which was experiencing intense smoke presence and where we felt the greatest urgency to harvest. By early September it was clear to us that our Pinot Noir sites on the Sonoma Coast would not be worth picking so we concentrated our efforts on final crop adjustments in Anderson Valley and picking Chardonnay on the Sonoma Coast and Pinot Noir in Anderson Valley. On September 5th a heat wave returned to the North Coast. We finished picking Anderson Valley Pinot Noir on September 9th and Sonoma Coast Chardonnay and Chenin Blanc on September 10th.

This was my 40th vintage. Not exactly the way I had hoped to celebrate that milestone. The interaction between humans and nature is not always pretty. She is telling us that we need to make changes in the way we live. May we all come to that realization.

2020 The Haven Sonoma Coast Chenin Blanc

This vintage was fermented and aged in one stainless-steel barrel and an amphora-shaped sandstone vessel. We purchased that vessel a few years ago to experiment fermenting different whites in it. Amphoras are very porous and the effect is oxidative on the wine. Sandstone is the opposite, almost as tight and impenetrable as stainless steel. We were very pleased with the results. At harvest, the 2020 Chenin Blanc was very high in acidity and that carried through to bottling when the wine had one of the lowest pHs we have ever seen (low pH = elevated acidity). We sorted the grapes upon arrival to remove small amounts of botrytis and sunburned berries. Like the Chardonnays, this was pressed whole cluster. Notes of jasmine, lemon grass, guava, honeysuckle, white flowers. The palate is racy and lean for now with a beam of acidity and concentrated fruit tones. This needs time but the patience will be rewarded.

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. In 2020 we decided to press chardonnay whole cluster. 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 per the details outlined below. 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. After 12 months in barrel, they were racked with their fine lees into stainless steel tanks for the remaining aging period. The 2020s were bottled in January 2022.

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 2020 we reduced the amount of new oak in the chardonnay wines. 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 2020 Chardonnay Wines

We mentioned the low yields 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. The Tributary and Thieriot have consistently high tartaric acid numbers and in 2020 they were among the highest we have ever seen. 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 difference of each other. There was no botrytis presence in 2020. You will see in the notes below that the word “silky” appears repeatedly as a descriptor for the chardonnays. 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.

Sonoma Coast Chardonnay

This wine is blended from the last press fractions of our vineyard designates. In 2020, out of an abundance of caution, we made those press cuts earlier and sent more wine to the Sonoma Coast blend, as indicated above. Thieriot, Mays Canyon, Charles Heintz and The Tributary While still presenting the richer, more opulent style compared to the vineyard designates, this version is tighter than many of its predecessors, the result is lovely. Melon, white pear, green apple, earth, slightly nutty with a hint of truffles. Persistent and delicate, like white lace.

Mays Canyon Sonoma Coast Chardonnay

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. Patience is needed.

Charles Heintz Vineyard Sonoma Coast Chardonnay

Lime, lemon, green apple, Anjou pear, hazelnuts, roasted almonds, and a hint of new wood. Beautiful stone fruit lingers on the finish. This is the most forward and giving of the chardonnays in 2020 and was much appreciated by the team during our pre-bottling tasting. It shares a gentle richness on the mid-palate and driving acidity with the Mays Canyon bottling.

Thieriot Vineyard Sonoma Coast Chardonnay

Notes of fennel and fern, wet stones, pastry dough, honeydew melon, Golden Delicious apple. Great acidity in a very dry style with a very long, slightly phenolic finish. There is a savory and salty quality to this wine that is very intriguing. The acidity hits like a bolt of lightning.

The Tributary Vineyard Sonoma Coast Chardonnay

This was the most beautiful fruit of the vintage. Small clusters of perfectly ripe berries teetering between green and gold color. There are few bottles, but they are precious. Wonderfully complex and delicate aromatics, yellow rose, lemon, lime, orange peel, passion fruit, white pepper. Velvety entry with lovely acidity and length and amazing persistence.

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 2020 Pinot Noir Wines

While initially the crop in 2020 was relatively abundant, the combination of extensive crop drops due to the effects of heat waves and drought, as well as our attempt to accelerate ripening due to the fires, reduced the crop levels dramatically. Additionally, we aggressively sorted at the winery. We declassified much of the fruit from Savoy, Cerise, One Acre, The Return, and Roman into the Les Larmes bottling. All of these efforts paid enormous dividends in the final bottlings of the vineyard designated wines. The path was tortuous, but we are delighted in the results.

Looking at a comparison of recent vintages, the 2018 wines were quite structured and will improve greatly in the years ahead. The 2019s initially appeared more floral and delicate but have picked up substantial weight and density over time. We encourage you to cellar as many 2018s and 2019s as you can while enjoying the 2017s. The 2020s will benefit from a few years of aging. They have very bright, energetic fruit profiles, very good acidity and tannic backbones that need a few years to truly soften. They are pure and wonderfully faithful to their specific vineyard origin. As the French would say, they show great terroir expression.

Les Larmes Anderson Valley Pinot Noir

Fresh red fruit and floral notes define the nose. Red Hots, cinnamon, Macintosh apple, violets, graphite, and an underlying earthiness in the aromas. Very silky, seductive palate with gentle tannins. There is an understated elegance to this wine and those who struggle to cellar wines will find be hard put to lay this down. It is a joy now.

Wendling Vineyard Block E Anderson Valley Pinot Noir

Raspberry, plum, candied notes, floral (violets), orange peel, graphite, even Nebbiolo-like tar notes. There is much to admire in the aromas of this Wendling. The palate is dense and concentrated with great acidity and length. This should be laid in the cellar for at least a few years. To paraphrase Leonard Cohen, if "you want it darker", this and Savoy are your ticket.

Savoy Vineyard Anderson Valley Pinot Noir

Candied apple, pomegranate, blackberry cane, moss, damp earth and even a hint of truffle, are all present on the aromas. The tannic structure of Savoy is larger than many of the other wines in 2020 and will need some time to round out. Having said that, the combination of vibrant acidity and very bright fruit tones balance the tannin beautifully and is very seductive. This was the only 2020 fermented with a significant percentage of whole clusters: Fifty percent.

Mays Canyon Sonoma Coast Pinot Noir

Mays Canyon shares some of the earthy notes we find in Savoy in 2020 with tones of forest floor and decaying leaves, but the fruit is darker, showing blackberry galette, morello cherry and black licorice. The palate has very good authority with chewy tannin and a wave of acidity which returns in the long, mineral-driven tail. This nimble yet powerful wine would be a great pair with meat and mushrooms...

Cerise Vineyard Anderson Valley Pinot Noir

Cranberry, rhubarb, red apple, sour cherry, a balsamic note and a touch of forest floor. As is typical of Cerise at a young age, this is a shy wine packing great tannin density in a tightly wound core. It needs a few years to come around. One of us described it as lean and energetic, like sunlight on a cold, clear Winter day.

Roman Vineyard Anderson Valley Pinot Noir

Intriguing iron, mineral, earth notes, decaying leaves, rhubarb, crayon, oak bark and cacao. Lovely acidity dominates this wine, which has softer tannins than many (a surprise for the usually assertive Roman.) It has a beautiful, understated, precise profile with tannins and acidity already in harmony. This wine begs for food and should age beautifully for several years.

One Acre Anderson Valley Pinot Noir

This is an unusually fresh and vibrant version of One Acre with finely etched notes of red and black fruits, quince, alpine strawberries, red licorice, rose petal, black tea, cinnamon, white pepper and candlewax. The palate begins with a delightfully supple entry, then very good density and concentration with a lovely cut of acidity which underlines the bright fruit tones. Assertive tannins and a long, pure finish ensure that this wine will show beautifully at a relatively young age.

Winemaking Philosophy 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 and bottle wines on the waning moon cycle as we find that the lees are more compact, more brilliantly clear, and the wines less subject to oxidation during that time. Fining wines with any substance is rare 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 28 years and over 200 different bottlings.

Generative Farming at Littorai

Our farming techniques are the fruitful expression of many years of research in the fertile cross currents of permaculture, agroecology, and biodynamic farming.

Having farmed conventionally for more than twenty years early in our careers, we became convinced that western agronomic theory is inadequate in its conception of plant health and nutrition. More importantly, in the face of the climate crisis, any notion of sustainable farming, sustaining our current world, is absurd. The alternative agricultural paradigms cited above provide the springboard towards a new kind of farming. Although “regenerative” farming is the buzz word of the moment, the only path forward to a healthy planet is the birth of a form of agriculture never seen before, generative agriculture. Our challenge is to create farms which provide net ecological and social benefit to their communities and bioregions through the creation of vibrant, life enhancing farmscapes.

Littorai began practicing biodynamic farming in 2000 when we planted our first estate vineyard, The Haven. In the following years we transitioned Thieriot to biodynamic farming and established the Gold Ridge winery estate, where the Pivot vineyard is located, as a diversified biodynamic farm. We then began the process of transitioning our growers’ properties. Charles Heintz, Cerise, and Hirsch all agreed to convert the Littorai blocks to farming using only organically certified materials beginning in 2008. For several years now, all 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 in 2019:

- 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. “organic” to us means the limitation or better yet, elimination, of all fertilizers, including organic ones, and the elimination of **all** insecticides and herbicides, 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 agroecological 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 (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 to use only organically certified materials, and as few as possible, as well as to integrate farm animals, especially ruminants, into the farm and vineyard. Additionally, the goal is 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. We do not use biodynamic certification because we don't believe in formulaic approaches to farm health and because we feel that the farmer must be the ultimate arbiter of what is best for the farm. Additionally, we do not believe that one organization should control what is considered biodynamic. This farming method was a gift (free) to the world and should be treated as such.

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.

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: 0.90 tons per acre in 2020

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: 3.55 tons per acre in 2020

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: 2.0 tons per acre in 2020

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: 2.38 tons per acre in 2020.

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: 2.36 tons per acre in 2020

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: 1.80 tons per acre in 2020

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: 1.9 tons per acre in 2020

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: 2.15 tons per acre in 2020

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: 138 tons per acre in 2020

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: No production in 2020

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: 1.94 tons per acre in 2020

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: No production in 2020

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: No production in 2020

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: No production in 2020