



## 2020 The Haven Vineyard Sonoma Coast Chenin Blanc

### 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

The Haven is our original Estate vineyard. Planted in 2001, The Haven is a microcosm of the diversity of soils within the Sonoma Coast, containing uplifted undersea volcanics, sandstones, shales and loams. The Haven is located at 1200 feet elevation between the tiny town of Occidental and the Pacific Ocean. It lies on an east-west ridge and from its southfacing slope one can see the fog-enshrouded ocean in the distance. The Haven is late ripening and very cool. It is one of the last sites we harvest every year.

### 2020 Vintage Information

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.

### Tasting Notes

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.

APPELLATION  
Sonoma Coast

SOILS  
Yorkville: 12” of dark clay loam over highly consolidated clay

FARMING  
Farmed using organic materials and biodynamic methods, not certified

VINE AGE  
Planted in 2001

ACREAGE  
0.5 Acres

CLONES  
ENTAV clone 982 from Loire Valley

AGEING  
Stainless steel and sandstone, fermented dry, aged 1.5 years on original fermentation lees

YIELD  
2.38 tons per acre in 2020

PRODUCTION  
55 cases

ALCOHOL  
12.5% abv

