

Littorai

2021 One Acre Pinot Noir

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

One Acre was the first Pinot Noir we ever produced (in 1993) and in 2016 we purchased this exceptional site from Rich Savoy to ensure that this beautiful property will be part of the Littorai family forever. This is a hilltop vineyard at 1600’ elevation in the mountains northeast of Booneville. The winds from the northwest greatly affect the growing conditions within the site. This incredible site produces some of the most aromatically seductive and complex wines in the Littorai portfolio.

2021 Vintage Information

The 2021 vintage Pinot Noirs are among the most concentrated and structured wines we have ever produced. They are on the riper end of the spectrum of the Littorai style. The concentration is not due to small berry size or a very low yields, neither of which were true in 2021. Fermentations and total tank times were longer than usual, so that contributed. The total number of punch downs was greater than average simply because the time in tank was longer, so that would be a factor. But for me the answer is simple, that is the style of the vintage. We did not intentionally aim for this result. This is a vintage with ample youthful fruit expression and relatively high pHs (lower acidity) and while the tannins are firm, they are not massive. The resulting wines are seductive and should please a wide range of palates. A few of the wines tilt more to the hedonistic side of the spectrum while others are more sober and reserved.

Tasting Notes

Classic One Acre aromas, more savory, mineral and earthy than many of the wines. Notes of fruit galette, orange-peel, red-hot candies, violets, and potpourri. On the palate, beautifully integrated acidity is followed by sneaky tannins. They gradually take hold of the palate, and the wine slowly builds to a substantial, concentrated, mouthwatering finish. As usual, One Acre is not the flashiest of the wines but there is great concentration here and amazing length on the palate. Patience will be richly rewarded.

APPELLATION

Anderson Valley

SOILS

Bear Wallow loam over marine origin sandstone

FARMING

Farmed using organic materials and biodynamic methods, not certified

VINE AGE

Re-Planted in 2005

ACREAGE

One Acre from 1993-2017 when Littorai purchased the property. Now expanded to 3.5 acres.

CLONES

Dijon 114, 777, 828 and Swann

WHOLE CLUSTER

30% in 2019

BARREL AGEING

16 months French Oak, 25% new

YIELD

2.52 tons/acre in 2021

PRODUCTION

414 cases

ALCOHOL

13.2% abv

