

Littorai

2021 Vintage

177 cases: Mays Canyon Sonoma Coast Chardonnay 2021
290 cases: Charles Heintz Sonoma Coast Chardonnay 2021
398 cases: Thieriot Vineyard Sonoma Coast Chardonnay 2021
67 cases: The Tributary Sonoma Coast Chardonnay 2021
105 cases: The Haven Chenin Blanc 2021

939 cases: Sonoma Coast Pinot Noir 2021
1210 cases: Les Larmes Anderson Valley Pinot Noir 2021

138 cases: Mays Canyon Sonoma Coast Pinot Noir 2021
598 cases: Wendling Vineyard Block E, Anderson Valley Pinot Noir 2021

345 cases: Savoy Vineyard Anderson Valley Pinot Noir 2021
414 cases: Cerise Vineyard Anderson Valley Pinot Noir 2021
210 cases: Roman Vineyard Anderson Valley Pinot Noir 2021
150 cases: The Return Anderson Valley Pinot Noir 2021
414 cases: One Acre Anderson Valley Pinot Noir 2021
373 cases: Hirsch Vineyard Sonoma Coast Pinot Noir 2021
552 cases: The Pivot Vineyard Sonoma Coast Pinot Noir 2021
195 cases: Thieriot Vineyard Sonoma Coast Pinot Noir 2021
300 cases: The Haven Sonoma Coast Pinot Noir 2021

2021 Weather

After the significant challenges of 2020, the 2021 vintage was a more measured affair. Except for the drought. This was the third drought year in California. While rainfall totals were barely 40% of normal, the precipitation was spread nicely across the rainy season. There was little spring frost in 2021. Budbreak was late, from late March to early April. Soil moisture profiles in March were significantly below both 2020 and 2019. By early May the cover crops and all the naturalized grasses on the hills of Sonoma and Mendocino counties were going dry. This is more than a month earlier than normal. Vine growth was generally very good. However, the first two weeks of May saw a significant heat wave which caused us to begin irrigating all weak areas in all vineyards much earlier than normal. Irrigation pond fill levels were very low. Drought stress management would be the key to the 2021 growing season.

By the end of May, flowering was widespread and advancing quickly. We irrigated most vineyards a second time prior to bloom, adding compost tea to ensure that vines would have the resources to manage the long season ahead. Growth was uneven, excellent in some spots (Roman and One Acre) but much less so in others, where stunted shoots caused the experts to scratch their heads for explanations. Full bloom was largely finished by June 7th except at One Acre and The Haven. A late frost caused considerable crop loss in the Calera selection at Savoy.

After bloom we began an unusually early adjustment to the crop size to ensure that the lowest vigor sites and those with the least water availability would not be overly stressed in the summer months to come.

Early June brought very windy and cool conditions, the windiest period I have experienced on the North Coast in many years. By mid-June, despite the continued drought, shoot growth was significantly better than 2020 at most sites. Only Savoy and Thieriot Pinot Noir and Charles Heintz Chardonnay had reduced shoot growth. These sites are also among those which have the highest soil moisture in a typical spring. They may be, therefore, less accustomed to, and able to deal with, dry soils in springtime. The good news was that it was clear that there would be better pruning wood for the future 2022 growing season than there had been in 2020. The better the vine growth and cane length, the more options we have for pruning and the more buds we can leave per vine. Since the buds contain the future shoots and fruit...

The first three weeks of July brought moderate weather with just a few very warm days; the fog was present but not intense. Veraison began around July 24th in Pinot Noir. During July we continued to add compost tea to any irrigation we applied, and this mitigated the

stress on the canopies. Cluster and berry sizes were generally very good considering the drought conditions. The only exceptions were the rocky parts of Savoy, Roman and Thieriot Pinot Noirs.

From the end of July thru August 12th, Anderson Valley was consistently warmer and had less fog intrusion than the Sonoma Coast where cool afternoons prevailed. Our water sources were depleted at The Haven and One Acre vineyards so we trucked water from offsite. Savoy had no water at all.

By mid-August water stress was becoming more widespread. We continued dropping crop as needed to lower the yields and remove any clusters clearly behind or uneven in ripening. A deep marine layer developed in mid-August. Thankfully this pushed off our anticipated date for beginning harvest. Sugar accumulation was ahead of the other signs of properly ripe grapes. At the end of August clusters were still sizing up dramatically at several sites and we continued to drop crop aggressively. Who would have predicted a large crop in the third and most severe year of a drought?

We began harvest on August 27th with Mays Canyon Pinot Noir. There were a few very hot days in early September but the vines in Anderson Valley held up remarkably well, with fruit which remained turgid and crunchy. While temperatures were considerably cooler on the Sonoma Coast, the vines suffered more, and we were forced to go thru several sites and drop half the fruit on the struggling vines. In that sense it felt like an Alice in Wonderland vintage where everything was upside down. Hotter in Anderson Valley and a large crop that looked great and the vines healthy. On the Sonoma Coast it was a cooler vintage with a smaller crop yet there was lots of stress and the vines began to shut down. After September 8th temperatures teeter-tottered between mid-80s and lower 60s for the remainder of the month. Anderson Valley followed a similar pattern with slightly higher peak temperatures. Harvest continued at a moderate pace. We finished the Pinot Noir pick on October 3rd at The Haven. The Chardonnay harvest was equally spread out. We harvested Mays Canyon and Charles Heintz on September 8th and 9th but Thieriot was not ready until September 24th and the Tributary on October 2nd.

Chenin Blanc

This vintage was fermented and aged in stainless-steel and neutral oak barrels. The grapes were picked on October 1st after a cool, slightly wet period at the end of September which gave the grapes additional time on the vine.

The Haven Vineyard Sonoma Coast Chenin Blanc

The fruit was gently crushed. This is a particularly floral Chenin in 2021. The palate has great concentration, on the richer end of the spectrum for Littorai Chenin, with density and beautiful balance between acidity and richness. This is very long and seamless. It is precocious and drinkable now but has lots of concentration for aging. Steely would not be the descriptor for me in 2021. Concentration would be. Don't buy too much or we will run out of it for the Lemon cellar. We plan to stock up...

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 recent vintages we have crushed some of the fruit prior to pressing. Since Littorai does not own a crusher, this is done via a simple, gentle foot trod of the picking bins. The decision to crush or not crush is driven by the condition of the fruit and the relative acidity of the vintage. The juice is then settled overnight with no fining or filtration. The heavy press fraction of the vineyard designated lots is 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 2021s were bottled in February 2023. After 12-14 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 2021 Chardonnay Wines

Chardonnay yields were much improved compared with 2020. The harvest occurred over an unusually long period, with the pick at Charles Heintz and part of Mays Canyon around the 10th of September but the rest all occurring during the fourth week of September. Brix (sugar level) at harvest were in the typical range for Littorai but like the 2020s, the 2021s were not as high in acidity as the 2018s and 2019s. Malolactic and primary fermentations were very slow in 2021 with Thieriot finishing primary and malolactic only in November of 2022. Charles Heintz was barely ahead of it, finishing in October. Hence it took quite a bit of time for the vintage character to come clearly into focus. The 2021s are floral wines with very good richness, like their 2020 brethren, and excellent freshness. The initial palate impression is of richness but this yields to a muscle core of acidity. They have more than sufficient concentration for aging, but like 2020 have excellent charm for those who prefer to drink Chardonnay very young. 2021 and 2020 pair at the richer end of the Littorai style.

Sonoma Coast Chardonnay

Confectionary notes, white strawberries, Granny Smith apple. As always, it is richer and more forthcoming than the vineyard designates yet the acidity provides plenty of freshness on the finish.

Mays Canyon Sonoma Coast Chardonnay

Aromas of Granny Smith apple, lemon verbena and oyster shell, Mays Canyon is a sneaky Chardonnay. As always, the palate is gracious and soft on entry, but this quickly transitions to excellent focus with lots of fruit intensity and a slightly pithy quality. The acidity kicks in late and coats the mouth. This bottling will show very well immediately and should age very well also.

Charles Heintz Vineyard Sonoma Coast Chardonnay

Stone fruits, orange zest, Eureka lemon and Bosc pear all come together with a hint of new wood. Lightning bolt acidity pushes an endless finish on the wine. The 2021 version is more concentrated and backward than the 2020 and will greatly improve with time in the bottle.

B.A. Thieriot Vineyard Sonoma Coast Chardonnay

Waxy notes, lanolin and truffle, white pepper, great spice presence. On the richer end of the spectrum for this site, the 2021 really comes into focus on the finish with great acidity which kicks in late to drive a very long finish and end with a delightful sense of freshness.

The Tributary Vineyard Sonoma Coast Chardonnay

Excellent combination of spice and confectionary notes: cinnamon, white candies, barely ripe banana, jasmine, hazelnut. Rich and supple entry followed by excellent acidity and a tactile, slightly phenolic grip that frames the wine and adds beautiful length.

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 2021 Pinot Noir Wines

Different cookies. 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. In the notes below I have indicated where the wines fall within that spectrum.

Relative to other recent vintages, 2021 clearly merits cellaring. We suggest you enjoy the 2020s in the meantime. The 2021s will be hard to resist because they are impressive wines using the terms above: “concentrated”, “fruit driven” with softer acidity. By the way, the 2018s seem to finally be coming around after a prolonged adolescence. If you have any in the cellar this would be a good time to try a bottle. Do continue to cellar them if possible.

Les Larmes Anderson Valley Pinot Noir

This is the more open and generous of the two regional wines in 2021. It has a lovely fruit presence revealing blackberry and plum along with rose petal and a gravelly, earthy quality. On the palate, a pleasantly bright and juicy acidity take the lead followed by tannins which show only on the end. In sum, a very complete and finely etched wine, the better dancer of the two for now.

Sonoma Coast Pinot Noir

Vibrant, aromatic tones of cherry, huckleberry, and rhubarb as well as flint and graphite. The aromas are hypnotic. This is a riper, richer wine than the Les Larmes, but remains very primary and has higher acidity. Both wines offer a glimpse of the depth, complexity, and general quality of the 2021 vintage ahead. Very promising indeed.

Mays Canyon Sonoma Coast Pinot Noir

Great aromatic complexity: cocoa powder, violets, forest floor, sweet spices, Bing cherry. Lovely richness, very smooth, integrated tannin, lots of power and a lovely, salivating finish. In most vintages this wine usually takes a few years to come around. This is a Mays bottling which is surprisingly drinkable already and fits the hedonistic end of the spectrum.

Wendling Vineyard Block E Anderson Valley Pinot Noir

As is typical for this site, blue fruit tones dominate the aromas: plum, blackberry, Mission fig with a hint of licorice and citrus fruit (kumquat.) On the palate the wine has great fruit intensity and acidity but the tannins are tightly wound for now and will require some time to integrate. This is a very impressive package with a long finish. Tilts to the “sober” side of the dial rather than the hedonistic, due to the tannins.

Savoy Vineyard Anderson Valley Pinot Noir

2021 yielded a very small crop at Savoy. The rockiest half acre of our blocks suffered greatly in the drought, so we declassified its production into the Les Larmes bottling. The severe selection has resulted in a wine with very fresh, vibrant, sexy aromas of cassis,

Santa Rosa plum, blueberry, pepper, and iron. It shares the firm tannins of Wendling and a wonderful persistence. Could become one of the greatest bottlings of Savoy we have produced.

Cerise Vineyard Anderson Valley Pinot Noir

Plush, sweet aromas of blackberry, candied apple and mulberry blend with savory notes of oakbark, cinnamon and cooking herbs. Surprisingly lush palate with rich chocolatey tannins, which integrate beautifully into the wine. The good acidity contributes to a very long, fine and understated, gorgeous texture. A hedonistic version of Cerise.

Roman Vineyard Anderson Valley Pinot Noir

Orange peel, earthy and savory notes, graphite, cranberries and roses align with a whole cluster note. Chewy, significant tannin presence here to go with the fresh acidity. This bottle will require patience, but will richly reward those who know how to exercise theirs...

The Return Anderson Valley Pinot Noir

The Return just seems to get better every year. These blocks are located on a series of very steep west facing blocks on the same property which produces One Acre. Rhubarb, red apple, Bing cherry, red beets, black tea, candlewax. Silky and generous on the palate, this is one of the most hedonistic wines in 2021. There is plenty of tannin present, but the richness carries the day. Hard to resist the corkscrew on this wine...

One Acre Anderson Valley Pinot Noir

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.

Hirsch Vineyard Sonoma Coast Pinot Noir

Plum, marzipan, mocha, mineral, and spice tones. Fans of Hirsch Vineyard will not be surprised to learn that this one of the most structured wines of the vintage. There is lovely underlying acidity, but the tannin backbone dominates the wine for now. A great bottle in the making but this is one for the cellar.

The Pivot Vineyard Sonoma Coast Pinot Noir

Lovely fruit intensity, black tea, pepper, blackberry. This shows a beautifully understated palate with excellent richness and fleshy, rich tannins. The great fruit concentration carries through the palate and the tannins melt into the richness of a very long subtle finish. Tilts slightly to the hedonistic side of the meter and hence will show very well young.

B.A. Thieriot Vineyard Sonoma Coast Pinot Noir

Confectionary, blackberry, red fruits, green tea, Asian spices. The attack on the palate is delightfully rich, with fresh acidity adding concentration and depth. The wine shows wonderful complexity and unfurls slowly on the palate. There are chewy, whole cluster style tannins, but the accompanying richness lends a velvet-like quality to the wine. This bottling of Thieriot will need some time to resolve.

The Haven Vineyard Sonoma Coast Pinot Noir

Savory and whole cluster freshness lead the first approach with dark cherry fruit, black tea, and marzipan. The tannin dominates the attack with hidden richness which will emerge with bottle aging. Lovely persistence. This wine really stains the palate and is all about potential. You can feel that this wine is holding back.

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.

Generative Farming at Littorai

Our farming techniques are the expression of many years' research in the fertile cross currents of permaculture, agro-ecology, and biodynamic farming.

Having farmed conventionally for more than twenty years early in our careers, we became convinced that western agronomic theory is not only unsustainable, but also inadequate in its conception of plant health and nutrition. 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 new form of agriculture, generative agriculture. This generative paradigm invites the modern human being into a new relationship with its environment. This relationship should be based upon the recognition that humans are part of nature and that any healthy, true form of environmentalism must embrace the role of the human being in participating in, shaping and caring for the world around us. Our challenge is twofold: to welcome humans into a new, reverential, healing relationship with nature and to create farms which provide net ecological benefit to their communities and bioregions through the creation of vibrant, life enhancing farmscapes.

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: 1.0 tons per acre in 2021

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: 4.06 tons per acre in 2021

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: 3.7 tons per acre in 2021

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: 3.33 tons per acre in 2021

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: 2.49 tons per acre in 2021

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: 1.75 tons per acre in 2021

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: 1.80 tons per acre in 2021

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: 2.25 tons per acre in 2021

Mays Canyon Pinot Noir *appellation Russian River Valley*

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: 1.15 tons per acre in 2021

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: 3.15 tons per acre in 2021

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: Bearwallow Loam over marine origin sandstone.
Age: Re-planted in 2005
Clones: Dijon 114, 777, 828 and Swann.
Yield: 2.52 tons per acre in 2021

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: 3.73 tons per acre in 2021

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: 1.83 tons per acre in 2021

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: 1.74 tons per acre in 2021