



2021 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.

2021 Vintage Information

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 fruit was gently crushed.

Tasting Notes

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...

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
105 cases

ALCOHOL
13.5% abv

