



2021 The Haven Vineyard 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

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.

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

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.

APPELLATION

Sonoma Coast

SOILS

Hugo-Josephine loams; the property is very heterogeneous with uplifted undersea volcanics, sandstones, shales, and serpentine-derived loams

FARMING

Farmed using organic materials and biodynamic methods, not certified

VINE AGE

Planted in 2001

ACREAGE

4 acres of Pinot Noir

YIELD

1.74 tons per acre

CLONES

12 selections

WHOLE CLUSTER

33%

BARREL AGEING

16 months French Oak, 25% new

PRODUCTION

298 cases

ALCOHOL

13.4% abv

