

Littorai

2021 The Pivot 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

Heidi and Ted Lemon purchased the Gold Ridge Estate in 2003 with the intention of building the “model farm.” The Pivot Vineyard is 3 acres within the 30 acre estate, making it one component of the biodiverse ecosystem. Farmed using biodynamic methods since its inception, The Pivot sits on classic Gold Ridge soils over marine-origin sandstone. This clay within dynamic soil type allows for just enough water retention to feed the vines in an average 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

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.

APPELLATION

Sonoma Coast

SOILS

Gold Ridge loam over marine origin sandstone

FARMING

Farmed using organic materials and biodynamic methods, not certified

VINE AGE

Planted in 2004

ACREAGE

2.8 acres of Pinot Noir

YIELD

3.99 tons per acre

CLONES

Dijon 667, 114 & 777, Swann, Calera and a proprietary clone

WHOLE CLUSTER

41%

BARREL AGEING

16 months French Oak, 25% new

PRODUCTION

566 cases

ALCOHOL

13.5% abv

