Littorai,

`B.A. Thieriot Vineyard` Sonoma Coast Chardonnay 2019

Sonoma County, California, USA



Grape Varieties	**100% Chardonnay**
Winemaker	**Ted Lemon**
Closure	**Natural Cork**
ABV	**13%**
Residual Sugar	**0.3g/L**
Acidity	**6.4g/L**
Wine pH	**3.19**
Bottle Sizes	**75cl,150cl**
Notes	**Vegetarian, Practising Biodynamic, Vegan**

PRODUCER

Husband and wife team Ted and Heidi Lemon are behind this family-run winery, established in 1993. Ted began his career in Burgundy and has worked for some of the region's top estates including Domaine Guy Roulot in Meursault where he was winemaker and vineyard manager, the first American to ever hold such a position in Burgundy! Heidi has similarly worked for some of California's top producers including Robert Long Vineyards and Stag's Leap Wine Cellars. Ted and Heidi's mission with Littorai was to find the best spot to grow Pinot Noir and Chardonnay along the littoral (coastal) zones of the U.S.A. They searched the west coast before finally finding their top spot in the 'true' north of California - the coastal mountains of Sonoma and Mendocino Counties. All the vineyards have been farmed biodynamically since 2001 and there is minimal intervention in the winemaking.

VINEYARDS

Ted has a long-term lease on the B.A. Thieriot Vineyard, which is located west of the town of Occidental on a cool, south-facing slope. The vines were planted in 1996 on Gold Ridge loam over sandstone at 275 metres above sea level. The site is protected from the northwest winds and fog by a ridge to the north, yet its altitude and proximity to the coast result in a characteristic tension and freshness. It is low-yielding and dry-farmed under biodynamic and organic principles.

VINTAGE

The 2019 season started with a very challenging weather in the spring, through careful vineyard work during the season and the good fortune of little late-season fog, botrytis was not a great concern. Littorai were able to sort out and remove any mildew affected clusters directly in the vineyard, a good indicator that the harvest was not compressed. The conditions in 2019 led to more floral, perfumed, and delicate Pinot Noirs than previous vintages. Cluster and berry size varied from small to large depending on clone and site, overall malic acid was lower than 2018 with final pHs ranging from low (Thieriot) to moderate (Charles Heintz).

VINIFICATION

The fruit was whole bunch pressed and settled overnight with no fining or filtration. After settling, only the free-run juice was used and transferred to 228 litre French oak barrels (25% new) with a small proportion moved to stainless steel, to contribute freshness and elegance. Fermentation began using natural yeasts before the wine underwent malolactic fermentation. After 11 months in barrel, the wine was racked with the fine less into stainless steel tank where it remained for five months prior to bottling.

TASTING NOTES

Flavours of Chamomile, lemon verbena, green banana and fennel. On the palate it is tight and linear, with a touch of phenolics lending a pithy quality to the finish, which has excellent acidity. This wine is all about precision and length.