

Littorai,

**`Charles Heintz Vineyard` Sonoma Coast Chardonnay 2019**

Sonoma County, California, USA

*Littorai*



## 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-standing relationship with Charles, owner of the Charles Heintz Vineyard. The site was planted in 1983 and Ted has been sourcing fruit from the same seven rows for over 25 years. At 250 metres above sea level, it sits on a gently rolling plateau, slightly further inland than the Thieriot Vineyard. The vines are planted on Gold Ridge loam soils over Franciscan shale with a top layer of sandy loam, resulting in more tropical fruit aromatics.

## VINTAGE

The 2019 season started with 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.

## VINIFICATION

The fruit from the Charles Heinz vineyard was carefully hand selected before pressing. After pressing, the wine underwent fermentation at controlled temperatures. The wine then spent 11 months in 25% new French oak, followed by another five months in stainless-steel before bottling, with no fining or filtration.

## TASTING NOTES

This wine has rich aromas of peach, lemon zest, pineapple, vanilla bean, and roasted hazelnuts. There is plenty of richness on the palate which lends more weight than is present in the Thieriot bottling yet plenty of acidity to keep the wine light on its feet.

Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Ted Lemon</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>1.2g/L</b>
Acidity	<b>5.9g/L</b>
Wine pH	<b>3.33</b>
Bottle Sizes	<b>150cl</b>
Notes	<b>Vegetarian, Practising Biodynamic, Vegan, Practising Organic</b>