Littorai,

`One Acre` Anderson Valley Pinot Noir 2019

Sonoma County, California, USA

Grape Varieties	**100% Pinot Noir**
Winemaker	**Ted Lemon**
Closure	**Natural Cork**
ABV	**12.5%**
Residual Sugar	**0.1g/L**
Acidity	**5g/L**
Wine pH	**3.68**
Bottle Sizes	**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

One Acre was the first ever “by-the-acre” grower contract in the region and is now owned by Littorai. Located in the northeast range of mountains above Boonville, it experiences cool Pacific breezes. At 488 metres above sea level, it is their highest vineyard parcel and often the last parcel to be harvested, which results in structured tannins and distinct floral aromatics. Soils here are sandy loam over marine origin sandstone and are dry farmed.

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 from the One Acre vineyard was carefully hand selected before pressing. After pressing, the wine underwent fermentation at controlled temperatures. The wine then spent 16 months in 25% new French oak before bottling, with no fining or filtration.

TASTING NOTES

The wine has enticing primary aromas of pomegranate, cranberry tart, strawberry, raspberry, and plum, with just a hint of tobacco leaf and earl grey tea - as well as some notes of forest floor on a rainy day. Where the 2018 version was unusually dark and tannic, the 2019 offers seductive mouthfeel and tannins from start to finish, and is very harmonious now.