# Littorai,

# `The Haven Vineyard` Sonoma Coast Pinot Noir 2021 Sonoma County, California, USA





Grape Varieties	100% Pinot Noir
Winemaker	Ted Lemon
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.1g/L
Acidity	5.4g/L
Wine pH	3.51
Bottle Sizes	75cl,150cl
Notes	Vegetarian, Practising Biodynamic, Practising Organic, 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**

The Haven is Littorai's original estate vineyard and where they first started farming biodynamically. Ted considers this one of his Grand Cru vineyards. Planted in 2001, the site is a microcosm of the diversity of soils within the Sonoma Coast, containing greenstone, sandstone and shale. At 366 metres above sea level and located between Occidental and the Pacific Ocean, this is a late ripening, cool site.

## **VINTAGE**

The 2021 vintage marked the third drought year in a row for California. While rainfall was minimal, the precipitation was spread nicely across the season. Water stress management was ultimately key to the success of this vintage. The 2021 Pinot Noirs are extremely concentrated and structured as a result of the warm weather.

#### **VINIFICATION**

The fruit was hand harvested at night, so the grapes arrived cool before being destemmed and put into fermenters with 33% kept whole bunch. The fermenters naturally rose in temperature to begin fermentation using indigenous yeasts. The wines were pressed once dry and transferred to French oak barrels (25% new). The wine remained in barrel for 16 months on its malolactic and primary lees prior to bottling, with no fining or filtration.

### **TASTING NOTES**

Savoury with a freshness from the whole clusters, the nose of this wine is brimming with dark cherries, black tea and marzipan. The tannins fill the palate and the finish is persistent.