

Littorai,

`Les Larmes` Anderson Valley Pinot Noir 2022

Sonoma County, California, USA

Littorai



Grape Varieties	100% Pinot Noir
Winemaker	Ted Lemon
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.1g/L
Acidity	5.2g/L
Wine pH	3.51
Bottle Sizes	75cl
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

Les Larmes Anderson Valley regional blend is harvested from a number of exceptional sites worthy of vineyard designation in their own right. 27% of the final blend come from lots: Savoy, Cerise, One Acre, Roman and Wendling Vineyards. 32% is press wine from these same sources. 18% is from a separate block at Wendling which is dedicated to this bottling and 23% comes from our Deer Meadows estate vineyard in the hills above Boonville where the One Acre parcel lies. All the sites are farmed using organic and biodynamic methods.

VINTAGE

The 2022 vintage yielded excellent quality fruit of great aromatic intensity. Following several drought years in California, substantial winter rainfall helped to replenish water reserves. This was followed by a dry March. Spring frosts in April and May reduced yields. The warm late summer and autumn provided excellent ripening conditions and harvest started two weeks ahead of average. Overall, yields were slightly down, but concentration was very good.

VINIFICATION

The organically produced grapes were fermented at controlled temperatures before being matured in French Oak for 11 months, 25% of which was new. The wine then spent five months in stainless steel before bottling without fining or filtration.

TASTING NOTES

The Larmes Anderson Valley 2022 is a particularly open and generous vintage, providing lovely primary fruits of blackberry and plum along with floral notes of rose petal and a gravelly, earthy quality. On the palate, a pleasantly bright and juicy acidity take the lead followed by fine tannins which show only on the end. In sum, a very complete and finely etched wine.