

Littorai,

`One Acre` Anderson Valley Pinot Noir 2021
Sonoma County, California, USA

Littorai



Grape Varieties	100% Pinot Noir
Winemaker	Ted Lemon
Closure	Natural Cork
ABV	13%
Acidity	5g/L
Wine pH	3.75
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

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 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 from the One Acre vineyard was carefully hand selected and sorted 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 One Acre aromas are distinctly savoury and earthy, with bright notes of fruit galette, orange peel, cinnamon candies and violets. Beautifully integrated acidity is followed by sneaky tannins which gradually take hold of the palate. The concentration is excellent and leads to a satisfying long finish.