

Littorai,

`The Pivot Vineyard` Sonoma Coast Pinot Noir 2022

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

The Pivot vineyard, which surrounds the winery, was planted in 2004 and lies at 150 metres above sea level on a south-facing slope. The soils are Gold Ridge loam, a sandy clay loam, over marine origin sandstone. The clay component retains just enough water to feed the vines, resulting in excellent concentration. The site has been farmed using biodynamic methods since its inception.

VINTAGE

The 2022 vintage yielded excellent quality fruit. 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 fruit was hand harvested at night, to ensure the grapes arrived into the winery cool. They were destemmed and put into fermenters, with 41% 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

This wine has lovely fruit intensity with aromas of blackberry and cherry paired with black tea and pepper notes. The palate is beautifully understated with excellent richness and fleshy tannins. The tannins melt into the richness of the wine to create a very subtle long finish.

Grape Varieties	100% Pinot Noir
Winemaker	Ted Lemon
Closure	Natural Cork
ABV	13%
Residual Sugar	0.1g/L
Acidity	5.4g/L
Wine pH	3.45
Bottle Sizes	75cl, 150cl
Notes	Vegetarian, Practising Biodynamic, Practising Organic, Vegan

LIBERTY WINES