

Littorai,

`Charles Heintz Vineyard` Sonoma Coast Chardonnay 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

Ted has a long-standing relationship with Charles, owner of the Charles Heintz Vineyard. The site was planted in 1983 and Ted has been sourcing fruit from the same seven rows since 1994. At 250 metres above sea level, it sits on a gently rolling plateau, slightly further inland than the Thieriot Vineyard. The vines are planted on Gold Ridge loam soils over Franciscan shale with a top layer of sandy loam, resulting in more tropical fruit aromatics.

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 whole bunch pressed and once malolactic fermentation was complete, the wine was aged in 25% new French oak barrels for a period of 11 months. The wine was then moved into stainless steel tanks where it remained for five months prior to bottling.

TASTING NOTES

On the nose, stone fruit, honeycomb, lemon and pear are met by a hint of cedar. The flavours are concentrated on the palate, and the zippy acidity creates an endless finish to the wine.

Grape Varieties	100% Chardonnay
Winemaker	Ted Lemon
Closure	Natural Cork
ABV	13%
Residual Sugar	1g/L
Acidity	6.7g/L
Wine pH	3.36
Bottle Sizes	150cl
Notes	Vegetarian, Practising Biodynamic, Practising Organic, Vegan

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