## Littorai,

# `Richardson Ranch` Sonoma Coast Pinot Noir 2022 Sonoma County, California, USA





Grape Varieties	100% Pinot Noir
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.1g/L
Acidity	5.1g/L
Wine pH	3.6
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**

The Richardson Ranch sits at 750-800' elevation, on a south-west facing slope, four and a half miles from the Pacific Ocean, near of the town of Annapolis. Planted on Goldridge loam soils, the Littorai block at Richardson Ranch has the shallowest soils and lowest vigor on the property. From vines first planted in 2015, with Ted's choice of rootstock and clones, the 2022 is the first year desginated as a single-vineyard vintage.

#### **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 from the Richardson Ranch 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**

Vibrant, very lush fruit tones of fresh raspberry, cassis, under-ripe blackberry and rhubarb notes. Followed by spices and a note of black and green tea. Significant fine-grained tannins, great richness and acidity as well as a powerful finish.