

Littorai

2014 Charles Heintz Vineyard Chardonnay

Producer Profile

Littorai Wines is a small, family-owned and operated winery producing world class vineyard designated Chardonnay and Pinot Noir from the true north coast of California: the coastal mountains of Sonoma and Mendocino Counties. The Littorai path flows from our dedication to producing wines of place, wines which reflect the genius of an individual site. There are no substitutes for low yields and careful site and vine selection. Winegrowing is a wonderful word, for it implies that the object is not to produce the most beautiful vine or grape cluster but to produce the finest wine. Such wine should be a reflection of the vineyard and not the cellar. We believe that all additives, such as cultured yeasts, cultured bacteria, acidification, enzymes etc. are not appropriate to the greatest expression of terroir. Where some producers look to technology as the route to great wines, we focus on hands-on farming and working with Mother Nature.

Vineyard

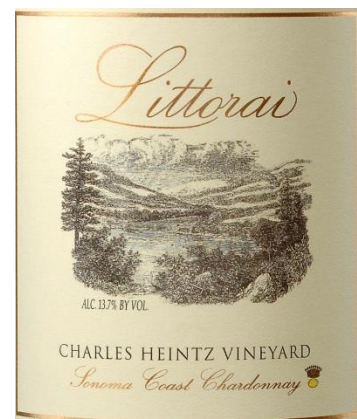
This site lies at 800' elevation on a gently rolling plateau one half mile east of Occidental and seven miles west of the Pacific. It was planted in 1983. The Littorai section is farmed using only organic materials. We have been sourcing the same seven rows of Charles Heintz Vineyard for eighteen years. Gold Ridge loam is the soil type.

Vintage Information

Some vintages are very expressive as soon as they finish primary fermentation in barrel. Others come around more slowly. In the early months of barrel aging, the 2014 chardonnays had great acidity but that seemed to dominate everything else. Hence my early tasting notes are full of comments like "time will tell" or "promising but very linear now". In the last few months of aging the 2014 vintage really came around. The Ph. levels of the 2014s are similar to the 2013s (read low, which means high acidity) but the total acidities are actually higher. The last few months of aging prior to bottling have given the wines time to integrate that acidity and allowed additional aromatic complexity to develop. The acidity is bold and the finishes are very long. This should be another vintage which will age very well.

Tasting Notes

The bouquet of the Charles Heintz chardonnay speaks all in whispers this year; all the aromatic elements are so perfectly balanced that it's difficult to say anything more than "vinous". It shows earthy tones, a hint of hard cheese, lemon cake, lanolin and brioche. It possesses mouthwatering acidity and lovely mid palate weight without at all being fat. This wine demands substantial time to fully show its potential.



APPELLATION

Sonoma Coast

SOILS

Gold Ridge loam over Franciscan shale; the top layer is sandy loam

FARMING

Farmed using only organically certified materials but not certified

VINE AGE

Vineyard planted in 1983

CLONES

Wente of unknown origin

BARREL AGEING

11 months French Oak, 25% new; 5 months stainless steel before bottling

YIELDS

4.46 tons/acre in 2014

PRODUCTION

380 cases

ALCOHOL

13.2% abv

