

Littorai

2014 Mays Canyon 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

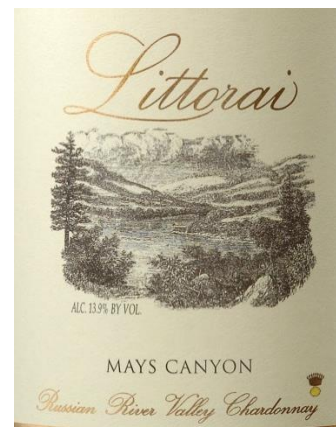
Mays Canyon is home to the Porter Bass Estate. At 200-400 feet elevation, this site is somewhat unique as it is surrounded by the Russian River on three sides! Skirted by redwood trees, they help keep to form a protective barrier that warms the climate of the vineyard. The Hugo gravelly loam soils also help to capture and retain the heat of the day, offering the vines additional warmth as the fog begins to roll in. Re-planted in 1999, this site has been a vineyard since the late 1800s!

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

This is a fine, very reserved vintage for this wine. Full of mineral, stream bed and river rock notes, laced with meyer lemon and all in proportion with nothing sticking out. The acidity is great, with a piercing, laser like finish which goes on and on. A brilliant Mays and a wonderful contrast to the 2013 which was the richest bottling of that vintage.



APPELLATION

Sonoma Coast

SOILS

Hugo gravelly loam underlain by weathered fine-grained sandstone and shale

FARMING

Farmed using certified organic materials and biodynamic methods

VINE AGE

Planted in 1983, been a vineyard since late 1800s

CLONES

Dijon 95, pre-heat treatment Wente, Hyde and Dutton selections

BARREL AGEING

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

YIELDS

1.65 tons/acre in 2014

PRODUCTION

185 cases

ALCOHOL

13.2% abv

