

2014 Platt Vineyard Pinot Noir

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

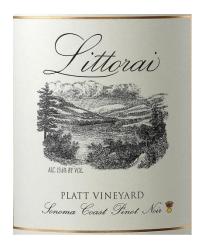
The Littorai section of Platt Vineyard consists of two blocks, planted in 2004. They are the highest elevation vineyards on the property, located at 750'. Both are south facing and both are planted to a rootstock and to pinot noir selections specifically chosen by us. Platt lies only six miles from the coast and overlooks the tiny town of Bodega. Given the location's ample rainfall and exceptionally mild climate, irrigation is a rarity at this site.

Vintage Information

The 2014 vintage was the second vintage in a row of copious yields. Hence for a second year in a row rigorous thinning was required in many vineyards. This involved multiple passes to ensure that crop levels were not excessive. Yields were slightly lower than 2013 and there was a much greater percentage of small shot (seedless) berries. These small berries contribute significantly to the concentration of the wines. By bottling the wines had significant structure and resembled the 2012s but with less primary fruit and more exotic, expressive aromatics. This is a concentrated vintage with plenty of aging potential. They will certainly please both in their youth and with several years of aging.

Tasting Notes

Wild aromas of cassis and cassis bud, orange peel, Cointreau, violets and white peppercorn. Lovely, sweet entry, good structure with moderate and well integrated tannins. This is an impressive wine which gives a great idea of the potential of this vintage right now. Since the tannins are moderate it drinks exceptionally well right out of the gate. One of the best Platt bottlings in years.



APPELLATION Sonoma Coast

Gold Ridge loam
over marine origin
sandstone

FARMING
Farmed using
organic materials,
not certified

VINE AGE Planted in 2004

CLONES
Dijon 828, 115 &
777, Calera and a
proprietary clone

BARREL AGEING 16 months French oak, 25% new

 $\frac{\text{YIELDS}}{\text{tons/acre in}}$ 2014

 $\frac{\texttt{PRODUCTION}}{435 \texttt{ cases}}$

ALCOHOL 13.5% abv

