Fittorai

2016 Savoy Vineyard Pinot Noir

History and Philosophy

Littorai Wines is a small, family-owned and operated winery producing vineyard designated Chardonnay and Pinot Noir from the true north coast of California: the coastal mountains of Sonoma and Mendocino Counties. Proprietors Heidi and Ted Lemon are lifelong Winemakers. Ted Lemon began his career at the age of 22 by working for four years in the heart of Burgundy and in 1982, was the first American hired to manage a property in Burgundy at Domaine Guy Roulot in Meursault. Where some see technology as the route to great wines, we see farming. We derive our sustainable farming techniques from the fertile cross currents of permaculture, agro-ecology and biodynamics. Our winery is situated on a 30 acre integrated biodynamic farm where we produce as many of the vineyard and farm needs on site as possible. Our Estate produced compost is our "fertilizer" of choice.

Expressed in acreage terms, beginning in 2017:

- 100% of Littorai's vineyard sources is farmed using only organically certified materials
- 85% is farmed using biodynamic methods (all sites we own or lease and most others)
 49% is estate production

The goal of winegrowing is to produce the finest wine, and that such wine should be a product of the vineyard, not the cellar.

Vineyard

What attracted Littorai to this area of Savoy is an old world notion that the best parcels within a vineyard lie at the toe of the slope. Adding to that is the complexity of clones within the Savoy vineyard. Our rows of Savoy are located at the base of the hills on the northeastern side of the Anderson valley. While this is the cooler end of the valley, the vineyard is protected on two sides. Thus the site is warmer than most of its neighbors.

Vintage Information

The 2016 vintage produced relatively large quantities of wine. Thorough green harvesting was essential to wine quality and we made multiple passes in each vineyard. Berry and cluster sizes were heterogeneous, a mix of large berries, medium size and tiny, seedless berries. Clusters also ranged from very small to large. Despite the rounder mid palates and the higher yields, there are some surprisingly structured wines in 2016. Indeed, almost everything about the 2016s is a significant contrast to the 2015s. They have less color density and are considerably less fruity. They have a delicacy which the boisterous 2015s lacked. The 2016s are beautifully floral wines, brimming with aromas of red roses. Several should show very well at an early age and should not require much cellaring to enjoy. Our suggestion is to hold the 2014s and 2015s and to enjoy some of the 2016s while waiting for those vintages to come around.

Tasting Notes

Where both 2014 and 2015 were structured bottlings at Savoy, this returns to a more elegant expression and can be consumed very young as well as having very good aging potential. Aromatically it is more influenced by the whole clusters in the fermentation as expressed through more herbal, spicy tones followed by rhubarb, blood orange, allspice and violets. On the palate it is a very energetic wine, lovely acidity, very fine and delicate tannins, and great precision on the finish.

APPELLATION Anderson Valley

SOILS Pinole and Boont loams over Franciscan shale

<u>FARMING</u> Farmed using organic materials, not certified

<u>VINE AGE</u> Planted in 1991, 1992, 1993

<u>CLONES</u> Dijon 114, 115, 667, 777, Calera and Pommard

WHOLE CLUSTER 32% in 2016

BARREL AGEING 16 months French Oak, 25% new

> PRODUCTION 747 cases

> > ALCOHOL 12.9% abv