



## 2016 Thieriot 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

Thieriot Vineyard is located southwest of the town of Occidental, overlooking Bodega at an elevation of 900’. It is protected from the northwest winds and fog by a ridge to the north. The soil of the Chardonnay block is Gold Ridge loam and the Pinot is a combination of Gold Ridge and Josephine series. Littorai has a long term lease on this site, meaning that we farm it as if an estate vineyard. We have farmed it for over a decade now. Both the Pinot Noir and Chardonnay are farmed using biodynamic methods but are not certified.

### 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

Flamboyant aromatics of orange peel, antique drawer, kirsch, wintergreen, vegetal notes and spice cake. Excellent acidity drives the exceptional freshness and vibrancy of the palate. These are followed by fresh tannins of significant density.

#### APPELLATION

Sonoma Coast

#### SOILS

Gold Ridge loam over sandstone & Josephine series

#### FARMING

Farmed using organic materials and biodynamic methods, not certified

#### VINE AGE

Planted in 1991 and 1994

#### CLONES

Swann, Pommard, Dijon 114 & 777, Calera and a proprietary clone

#### WHOLE CLUSTER

18% in 2016

#### BARREL AGEING

16 months French Oak, 25% new

#### PRODUCTION

95 cases

#### ALCOHOL

13.1% abv

