

“ The 2018 F&G Vineyard Sauvignon Blanc is pale yellow in color, highlighted by aromas of honeysuckle, passionfruit, grapefruit, and Meyer lemon. These aromas are complemented on the palate by the bright flavors of grapefruit, kiwi, sweet herbs, with rich texture and a long finish provided by the French and acacia barrels and puncheons. ”

- Kristen Barnhisel

WINEMAKER, WHITE WINES



# 2018 J. LOHR F&G VINEYARD SAUVIGNON BLANC

## Arroyo Seco, Monterey County

J. LOHR VINEYARD SERIES

### VINEYARDS

The grapes for the F&G Vineyard Sauvignon Blanc are grown in the sand-laden cobblestone soil of the cool and windy Arroyo Seco AVA. These rugged soils keep yields in check and produce fruit with varietal intensity, minerality, and exceptional weight. The long cool growing season of the Arroyo Seco appellation ensures that the fleeting, exotic fruit flavors of Sauvignon Blanc are retained along with a vibrant natural acidity. The F&G Vineyard Sauvignon Blanc is created to be a New World expression of pure varietal character in a classic, Old World style.

### VINTAGE

The 2018 growing season was characterized by a cool spring in the Arroyo Seco. Cool mornings and evenings, with daytime highs in the 80s during the summer, provided weather close to ideal for gradual ripening of our Sauvignon Blanc grapes from our sustainably-farmed joint venture, F&G Vineyard. The cool weather enhanced the grapefruit, passionfruit, and Meyer lemon flavors in the Sauvignon Musqué grapes, while the afternoon winds helped slow maturity of the grapes and increase their texture. This wine is a blend of four different harvests, each capturing a unique facet of the grape to build complexity in the final blend.

### HARVEST

DATES  
*September 13 thru October 11, 2018*  
PROCESS  
*Hand harvested in the cool morning*  
CHEMISTRIES  
*Brix 24.1°  
TA 0.73 g/100ml  
pH 3.33*

### COMPOSITION

*100% Sauvignon Blanc*

### VINIFICATION

YEAST  
*VL3, VIN13, and Frootzen*  
FERMENTATION  
*Average length of 15 days*

### FOOD PAIRINGS

*Shellfish, seafood, herbed and pesto dishes, tangy cheeses.*

### MATURATION

TIME IN BARREL  
*Aged for 6 months sur lie in 72% wood (11% new) and 28% stainless barrels*

BARREL TYPE  
*French, acacia, and stain-less barrels and puncheons*  
FORESTS  
*Emphasis is on tight-grain structure French oak from the center of France, and acacia wood*

COOPERS  
*Louis Latour, Rousseau, Dargaud et Jaegle*

### BOTTLING

ACIDITY  
*pH 3.24*  
ALCOHOL  
*14.2% BY VOLUME*  
PRODUCTION  
*276 six-bottle cases, winery exclusive*

### CELLARING

*Delicious now and will gain complexity over the next three years.*

