

“ 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

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
TA 0.67 g/100ml

ALCOHOL
14.2% BY VOLUME

PRODUCTION
276 six-bottle cases,
winery exclusive

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

FOOD PAIRINGS
Shellfish, seafood,
herbed and pesto dishes,
tangy cheeses.

