

J. LOHR

VINEYARD SERIES

2014 J. LOHR FOG'S REACH PINOT NOIR ARROYO SECO MONTEREY

TECHNICAL DATA

APPELLATION: Arroyo Seco AVA, Monterey County, CA

COMPOSITION (BLEND): 100% Pinot Noir

HARVEST DATES: September 24th to 27th, 2014

HARVEST PROCESS: Hand at night under lights into half-ton bins. Destemmed and sorted on Vaucher Beguet sorting table before transferring to six and twelve ton open-top stainless steel fermenters

HARVEST CHEMISTRIES: Brix 26.7°, total acidity 0.66 g/100ml, pH 3.36

VINIFICATION:

YEAST: Platinum

FERMENTATION: Stainless steel fermented in open-top tanks with manual punchdown of cap

TEMPERATURE: 90°F peak fermentation temperature

MACERATION: Just 6 days on skins to balance tannins

MALOLACTIC: Inoculation in stainless steel and completion in French oak barrels

MATURATION: Aged 8 months in French oak barrels; 60% new

BARREL TYPE: French/Burgundy barrels, medium plus to heavy toast

FORESTS: Predominantly Bertrange and Allier

COOPERS: François Frères and Mercier

POST MATURATION: Bulldog-racked from barrels, then blended lots. Bottled July 2014

BOTTLING CHEMISTRIES:

PH: 3.66

TOTAL ACIDITY: 0.55 g/100ml

ALCOHOL: 14.70% by volume

RESIDUAL SUGAR: 0.09 g/100ml (dry)

CASES PRODUCED: 490 cases (980 six-packs)

CELLARING: 5+ year aging potential with the greatest evolution of complex aromas within the first year in bottle.

VINTAGE

2014 was the warmest growing season in the last seventeen years in the Arroyo Seco AVA. The total growing degree days (GDD) for the season were a warm 2,774 – a mid-Region II – well above the 2,365 GDD Region I average for the area. This atypical growing season began with a very warm, dry spring, which initiated early budbreak and flowering. Summer, however, was cool and windy, which slowed the ripening and preserved the fresh acidity in the fruit. Our Pinot Noir harvest began about one week earlier than normal on September 24th and ended on October 6th in the Arroyo Seco. The 2014 blend of Fog's Reach Pinot Noir is reflective of the vintage, displaying riper fruit notes while retaining the bright acidity that is a signature of the region.

VINEYARDS

Our Pinot Noir vineyard resides in the cool and windy enclave of the Arroyo Seco appellation of Monterey County. Comprised of multiple Dijon selections of Pinot Noir clones (115, 667, 777), as well as Pommard 4, the vines are grown on extremely well-drained, loamy sand and gravelly loam soils intermixed and underlain by large potato-sized cobblestones. The unique combination of soil, climate and viticulture produces deeply-colored Pinot Noir with elegantly refined structure and flavor.

WINEMAKER'S COMMENTS

The 2014 Fog's Reach Pinot Noir is rich in color with true varietal aromas of strawberry, rhubarb and sage. The barrel signature integrates a spectrum of relative heavy toast french oak barrels from François Frères and other coopers. Cardamom spice and sandalwood linger on the finish.

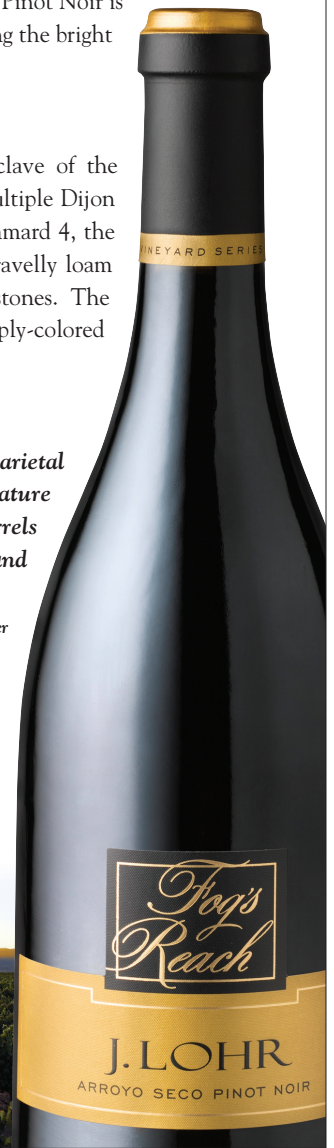
—Steve Peck, red winemaker

FOOD PAIRINGS

Try with a dish of wild mushroom polenta or a board of Spanish charcuterie.

WINE LIST DESCRIPTION

A richly textured Pinot Noir with aromas of strawberry and toasty french oak.



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VINEYARDS & WINES

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