

J. LOHR

VINEYARD SERIES

2016 J. LOHR CAROL'S VINEYARD SAUVIGNON BLANC ST. HELENA NAPA VALLEY

TECHNICAL DATA

APELLATION: Carol's Vineyard, St. Helena AVA,
Napa Valley, CA

COMPOSITION (BLEND): 100% Sauvignon Blanc

HARVEST DATES: August 11, 18, 19, 22, and
23, 2016

HARVEST PROCESS: Hand-harvested in the
early morning and whole cluster pressed in the
Greenfield winery

HARVEST CHEMISTRIES: Average of five picks -
Brix 24.6°, total acidity 0.69g/100ml, pH 3.43

VINIFICATION:

YEAST: VIN13, VL3, and FrootZen - yeasts
specifically selected to bring out the fruit character
in Sauvignon Blanc

FERMENTATION: 61% in stainless steel barrels,
39% in French acacia barrels (5% new)

MATURATION: Aged 5½ months in stainless
steel barrels and French acacia barrels with
weekly lees stirring

BOTTLING CHEMISTRIES:

PH: 3.25

TOTAL ACIDITY: 0.67 g/100ml

ALCOHOL: 14.29% by volume

RESIDUAL SUGAR: 0.30 g/100ml

CASES PRODUCED: 3,014 six-bottle cases

CELLARING: Delicious now, but can be cellared for
2 to 3 years.



\$2 per bottle is donated to the
National Breast Cancer Foundation

VINTAGE

The 2016 vintage represented a welcome change in weather patterns from previous vintages. The conditions were excellent for our Napa Valley Sauvignon Blanc, with moderate temperatures in the spring, and mild, steady temperatures in July and August. Under our new irrigation regime of infrequent but long irrigations, we virtually dry-farmed Carol's Vineyard. The result is Sauvignon Blanc vines that truly express the diverse terroir of this site. Guided by our traditional maturity sampling and the Vivelys' Dyostem color-monitoring system, we largely based our picking dates on fruit color changes, which optimized thiolic aromas and flavors of passion fruit, grapefruit and boxwood. These color changes closely matched the flavor changes we tasted in the vineyard. We separately tracked and picked our lighter canopied sections of the vineyard on August 11th, the middle vigor sections on the 18th, 19th and 22nd, and the more vigorous portion on August 23rd, all at their peak of Sauvignon Blanc fruit expression.

VINEYARDS

Carol's Vineyard is a thirty-four acre parcel located in north St. Helena in the Napa Valley, bounded on the east by the Napa River and on the north by Pratt Avenue. Sauvignon Blanc represents 10.88 acres of Carol's Vineyard and is planted in the eastern portion of the vineyard adjacent to the Napa River where outstanding Sauvignon Blanc has grown. The soils are very loamy and well-drained, with a fair amount of gravel. The Clone 1 Sauvignon Blanc is grown on a quadrilateral cordon trellis to control vine vigor, preserving a single leaf layer in the south-exposed fruit zone, providing only dappled sun exposure to the grape clusters, which preserves some of the natural herbaceous fruit character.

WINEMAKER'S COMMENTS

The 2016 J. Lohr Carol's Vineyard Sauvignon Blanc is a very pale straw color, with enticing aromas of honeysuckle, daffodil, lemon verbena and grapefruit. It presents a refreshingly balanced palate of key lime and fig, followed by a long, elegant finish. Best served at 45 to 50 degrees.

—Kristen Barnhisel, winemaker, white wines

FOOD PAIRINGS

Pair with baby lettuces tossed with ruby grapefruit, avocado, and goat cheese, with a citrus vinaigrette. Also delicious with roasted halibut with a fresh lemon herb sauce.

WINE LIST DESCRIPTION

Floral, citrus, grapefruit, and fig, with palate cleansing acidity and a long, elegant finish.



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VINEYARDS & WINES

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