



TECHNICAL DATA

APPELLATION: Arroyo Seco AVA, Monterey County, CA

COMPOSITION (BLEND): 100% White Riesling

HARVEST DATES: October 12, 2016

HARVEST PROCESS: Hand-harvested into small bins, destemmed 50%, held overnight, pressed to taste

HARVEST CHEMISTRIES: Brix 33.7°, pH 3.30, total acidity 0.77 g/100ml

VINIFICATION:

YEAST: Laffort VL 1

FERMENTATION: In 55-gallon stainless steel barrels for 68 days

TEMPERATURE: 53°F

MATURATION: In 55-gallon stainless steel barrels, with lees stirring every 2 weeks

BOTTLING CHEMISTRIES:

pH: 3.27

TOTAL ACIDITY: 0.77 g/100ml

ALCOHOL: 12.00% by volume

RESIDUAL SUGAR: 12.95 g/100ml

CASES PRODUCED: 282 cases

CELLARING: Delicious now, but can be cellared for 10 to 15 years

J. LOHR

VINEYARD SERIES

2016 J. LOHR LATE HARVEST WHITE RIESLING ARROYO SECO MONTEREY

VINTAGE

The 2016 growing season was cooler than previous vintages in the Arroyo Seco. With cool mornings and evenings and daytime highs in the 80's, the weather was close to ideal for ripening White Riesling grapes. The afternoon winds which roar down the valley helped the vines ripen slowly. The cool nights enabled the vines to retain their natural acidity while the warm days allowed just enough sunshine to develop ripe and complex flavors. Conditions in late August and September were quite humid and ideal for the growth of Botrytis or "noble rot" in the Griva Vineyard. After several passes to remove any unwanted berries, the best of this Botrytis-laden fruit was hand-picked into bins in the cool morning of October 12 at 33.7°F.

VINEYARDS

In 1998, we began a joint venture planting partnership with our longtime neighbor in the Arroyo Seco, Michael Griva, and in 2006, planted Riesling on a series of small mesas close to the Arroyo Seco River in the heart of the Arroyo Seco appellation, internally designated as Blocks 9 and 10. The soils in the area are largely Arroyo Seco gravelly, sandy loam, with ubiquitous large cobbles deposited by the Arroyo Seco River over the millenia, providing a well-drained medium for the Riesling vines to grow and showcase the Arroyo Seco terroir.

WINEMAKER'S COMMENTS

This wine is the result of our meticulous selection of only the best botrytis-affected berries. Its deep golden hues, firm acidity and layers of apricot, dried white figs, orange marmalade, and honeysuckle are reminiscent of the great Trockenbeerenauslese wines of Germany. These flavors are carried on the palate by fresh natural acidity and rich texture through the finish.

—Kristen Barnhisel, winemaker, white wines

FOOD PAIRINGS

Pairs well with blue cheeses, nuts, apricot tart, apple pie, or passionfruit desserts.



J. LOHR
VINEYARDS & WINES

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