



## 2016 J. LOHR LATE HARVEST WHITE RIESLING

ARROYO SECO MONTEREY

## 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

NOTES

ECHNICAL

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

## WINE LIST DESCRIPTION

Layers of apricot, dried figs and honeysuckle with a natural sweetness.

APPELLATION: Arroyo Seco AVA, Monterey County, CA

COMPOSITION (BLEND): 100% White Riesling

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

- **CELLARING:** Delicious now, but can be cellared for up to 10 to 15 years
- CASES PRODUCED: 282 cases



EYARD SERI





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