

# J. LOHR

ESTATES



## 2016 J. LOHR ESTATES FLUME CROSSING SAUVIGNON BLANC

ARROYO SECO MONTEREY



### VINTAGE

The 2016 growing season was cooler than the previous vintage in the Arroyo Seco. Cool mornings and evenings, with highs in the 80s, made the Arroyo Seco weather close to ideal for ripening our Sauvignon Blanc grapes. The vines ripened even more slowly this year due to the afternoon winds, which, like clockwork, roar down the valley. The chilly nights allowed the vines to retain their natural acidity, while the warm days produced just enough sunshine to develop ripe and complex flavors. We started harvesting the Sauvignon Blanc in early September and picked each block at optimal ripeness to give this Flume Crossing blend the full spectrum of flavors.

### VINEYARDS

The grapes for our Sauvignon Blanc are grown in the well-drained, sandy, cobblestone soils deposited by the Arroyo Seco River. 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 vibrant natural acidity. The Flume Crossing Sauvignon Blanc is created to be an expression of pure varietal character, influenced only by its terroir and gently guided by minimal farming and winemaking practices.

### WINEMAKER'S COMMENTS

*The 2016 Flume Crossing Sauvignon Blanc is pale yellow in color, highlighting signature notes of honeysuckle, sweet herbs, bell pepper and key lime. These aromas are complemented on the palate by the fresh flavors of grapefruit and lime, balanced by the acacia barrels with their rich midpalate texture and long finish.*

—Kristen Barnhisel, winemaker, white wine

### FOOD PAIRINGS

Serve with seared scallops sautéed in citrus butter, halibut with lime and tarragon, sushi, or as an aperitif with warm toasts and goat cheese.

### TECHNICAL NOTES

**APPELLATION:** Arroyo Seco AVA,  
Monterey County, CA

**COMPOSITION (BLEND):** 100% Sauvignon Blanc

**HARVEST DATES:** September 9th through  
21st, 2016

**BRIX AT HARVEST:** 24.2° average

#### VINIFICATION:

**MATURATION:** Aged 5 months in puncheon,  
barrel, stainless barrel and stainless tank  
(45% stainless and 55% barrel; 15% new barrels)

**BARREL TYPE:** New and used acacia barrels;  
neutral French oak barrels; stainless steel barrels

#### BOTTLING CHEMISTRIES:

**PH:** 3.24

**TOTAL ACIDITY:** 0.69 g/100ml

**ALCOHOL:** 13.8% by volume

**RESIDUAL SUGAR:** 0.3% g/100ml

**CELLARING:** Delicious now and will gain complexity  
over the next two years.

### WINE LIST DESCRIPTION

A crisp, well-balanced Sauvignon Blanc with lively acidity, key lime, grapefruit, fig and sweet herbs, with a textured finish.

**J. LOHR**  
VINEYARDS & WINES

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