

# 2017 J. LOHR ESTATES

# BAY MIST

## WHITE RIESLING

“The 2017 J. Lohr Estates Bay Mist White Riesling is pale straw in color, offering aromas of paperwhites, daffodil, lemongrass, pear, ripe apple, and lychee. These delicious aromas are complemented on the palate by cool climate minerality, rich texture, and a spritz of natural carbonation on the finish.”

—*Kristen Barnhisel, winemaker, white wine*

### FOOD PAIRINGS

Enjoy this wine as an aperitif with ripened rind goat cheese (Morbier), spicy ahi tuna sushi, or with flavorful Indian or Thai curry dishes.

### WINE LIST DESCRIPTION

Aromas of paperwhites, pear, lychee, and lemongrass are complemented by the bright acidity, textured palate, and long finish.

### COMPOSITION BLEND

100% *White Riesling*

### ORIGIN

*Arroyo Seco AVA, Monterey County, CA*

### CELLARING

*Fresh Riesling flavors can be enjoyed within the next 4 years, or its bottle bouquet can be enjoyed over the next 10 years.*

### HOW DID BAY MIST GET ITS NAME?

This wine takes its name from the mist and fog off Monterey Bay that helped to create a touch of Botrytis, or ‘noble rot,’ in our early Rieslings.

### ACCOLADES & REVIEWS

NEW RELEASE, APRIL 2018

