

# J. LOHR

VINEYARD SERIES

## 2017 J. LOHR FOG'S REACH PINOT NOIR ARROYO SECO MONTEREY

### TECHNICAL DATA

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

**COMPOSITION (BLEND):** 100% Pinot Noir, Clones 115 and 777

**HARVEST DATES:** October 6 and 10, 2017

**HARVEST PROCESS:** Night harvested, using Pellenc Selectiv sorting system into half-ton picking bins. Transferred cold into two of our twelve-ton open-top fermenters.

**HARVEST CHEMISTRIES:** Brix 26.7°, total acidity 0.52 g/100ml, pH 3.66

#### VINIFICATION:

**YEAST:** Laffort X-Pure

**FERMENTATION:** Stainless steel fermented in open-top tanks, with manual punchdowns 2 to 3 times daily

**TEMPERATURE:** 90°F peak fermentation temperature

**MACERATION:** 3-day cold soaking followed by a 4-day fermentation on skins

**MALOLACTIC:** Inoculation in stainless steel and completion in French oak barrels

**MATURATION:** Aged 8 months in French oak barrels; 60% new

**BARREL TYPE:** French/Burgundy barrels, medium plus to heavy toast

**FORESTS:** Predominantly Bertrange and Allier

**COOPERS:** François Frères and Mercier

**POST MATURATION:** Bulldog-racked from barrels, then lots were blended. Bottled July 27, 2018

#### BOTTLING CHEMISTRIES:

**PH:** 3.58

**TOTAL ACIDITY:** 0.57 g/100ml

**ALCOHOL:** 14.7 % by volume

**RESIDUAL SUGAR:** 0.10 g/100ml (dry)

**CASES PRODUCED:** 2,345 six-bottle cases

**CELLARING:** 5-plus years aging potential with the greatest evolution of complex aromas within the first year in bottle.

### VINTAGE

We were extremely pleased when the Arroyo Seco broke a six-year stretch of low rainfall and welcomed over 10 inches of precipitation prior to the 2017 growing season. The vineyards responded with healthy springtime canopy growth as they entered a very moderate summer period, with daily temperatures averaging in the low 80s. The hottest day of the year in the Arroyo Seco (and indeed the entire state of California) hit in the middle of the Labor Day weekend on September 2nd, with temperatures reaching 111 degrees Fahrenheit! Fortunately for us, we had adopted the unique practice of delayed pruning many years ago where we actually allow our Pinot Noir vines to emerge from dormancy and begin their springtime growth prior to the annual pruning. This practice causes a 2-week delay in vine maturity and allowed us to avoid the need to harvest during this dramatic late-summer 2017 heat spike. Indeed, we were able to allow the fruit an additional month of hangtime on the vine to develop the full flavor profile that drives our J. Lohr Fog's Reach Pinot Noir.

### VINEYARDS

Our Pinot Noir vineyard resides in the cool and windy enclave of the Arroyo Seco appellation of Monterey County. Comprised of multiple early-ripening Dijon selections of Pinot Noir (clones 115, 667, 777), as well as late-ripening Pommard 4, the vines are grown on extremely well-drained, loamy sand and gravelly loam soils intermixed and underlain by large potato-sized cobblestones. The unique combination of soil, climate, and viticulture produces deeply-colored Pinot Noir with elegantly refined structure and flavor.

### WINEMAKER'S COMMENTS

*The 2017 J. Lohr Fog's Reach Pinot Noir expresses the varietal terroir of the Arroyo Seco region as purely as in any previous vintage. Elements of blue sage and strawberry are evident on the nose and palate, with gracious cherry fruit on the finish.*

—Steve Peck, director of winemaking

### FOOD PAIRINGS

Pair with a delicious dish of wild mushroom polenta or a board of Spanish charcuterie.

### WINE LIST DESCRIPTION

Terroir-driven Pinot Noir expressing blue sage, strawberry and cherry elements.



**J. LOHR**  
VINEYARDS & WINES

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