



2017 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 botrytisaffected 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 a 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.

WINE LIST DESCRIPTION

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

ECHNICAL NOTES

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: 491 cases (375ml bottles)



EYARD SERI

SAN JOSE: 1000 LENZEN AVENUE, SAN JOSE, CA 95126 • 408.288.5057 • FAX 408.993.2276

PASO ROBLES: 6169 AIRPORT ROAD, PASO ROBLES, CA 93446 • 805.239.8900 • FAX 805.239.0365

JLOHR.COM