

2019 J. LOHR ESTATES

FALCON'S PERCH

PINOT NOIR

“The 2019 J. Lohr Estates Falcon’s Perch showcases the best of cool climate Monterey County Pinot Noir. Varietal strawberry, soy, and sagebrush on the nose are followed by camphor, dried cherry, and black tea on the finish.”

—Brenden Wood, red winemaker & Steve Peck, director of winemaking

VINTAGE

The 2019 vintage was blessed with generous pre-season rainfall exceeding 40% of normal in Monterey. Cool, foggy mornings and evenings through spring and summer allowed for slow ripening and aromatic expression of the delicate Pinot Noir grape. Above average temperatures in late September and early October pushed ripening for the vintage which is already showing exceptional aromatic complexity in the bottle.

VINEYARDS

Our Falcon’s Perch Pinot Noir is produced from cool climate grapes grown in select vineyards within and surrounding the Arroyo Seco and Santa Lucia Highlands regions of Monterey County. This region has earned a well-deserved reputation for producing world-class Pinot Noir. Over the past decade, the introduction of Dijon clones of Pinot Noir, along with the old standby Pommard clone, has dramatically increased the quality of the varietal here. These newer clones are the backbone of this release of Falcon’s Perch, named for the bird which had made its home in the lone pine tree among the vines, safeguarding the grapes from vertebrate pests while preserving the ecosystem’s natural balance.

FOOD PAIRINGS

Anything with a pinch of red pepper really sets off this Pinot Noir. Delicious when paired with Spanish chorizo or paella. Also matches quite well with mushroom dishes or Pacific salmon.

COMPOSITION BLEND

100% Pinot Noir

ORIGIN

Monterey County, CA

HARVEST DATES

Our Pinot Noir harvest began on September 26th in our earliest ripening blocks in the Arroyo Seco and finished two weeks later at the Costa Vineyard in the Santa Lucia Highlands on October 10th.

BRUX AT HARVEST

27° Brix on average

COLD SOAK

3-day cold soak prior to fermentation

CELLARING

Tannin structure will soften in the first year of aging, along with the evolution of a lovely bottle bouquet. Best between 2021 and 2023.

VINIFICATION

Fermentation: Fermented in 12-ton open-top tanks and 24-ton upright tanks for 7 to 10 days on skins with light pumpovers and daily punchdowns. Temperatures peaking near 90°F rendered a high, complex color in the wine.

Malolactic: 100% ML complete, with approximately 20% of the lots being co-inoculated with the yeast in order to increase the fresh red fruit signature of the blend.

Maturation: Two-thirds aged in stainless steel tanks; one-third aged in French oak barrels

BOTTLING CHEMISTRIES

pH: 3.68

Total Acidity: 0.58 g/100ml

Alcohol: 13.9% by volume

Residual Sugar: 0.20 g/100ml (dry)

WINE LIST DESCRIPTION

Strawberry and sage with dried cherry on the finish.

HOW DID FALCON’S PERCH GET ITS NAME?

When Cynthia Lohr saw a falcon perched next to our Pinot Noir vines, this silky and enticing wine immediately had its name!

