

2019 J. LOHR ESTATES

# FLUME CROSSING

## SAUVIGNON BLANC

“The 2019 Flume Crossing Sauvignon Blanc is pale yellow in color, highlighted by aromas of honeysuckle and daffodil, grapefruit, sweet herbs, and key lime. These aromas are complemented on the palate by the bright flavors of grapefruit, lime, and lemongrass, with the rich texture and long finish provided by the acacia barrels.”

—Kristen Barnhisel, winemaker, white wines

### VINEYARDS

The grapes for the Flume Crossing 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 a vibrant natural acidity. This delicious wine is created to be an expression of pure varietal character, influenced only by its terroir and gently guided by minimal farming and winemaking practices.

### VINTAGE

The 2019 growing season was characterized by a mild spring in the Arroyo Seco. Cool mornings and evenings, with daytime highs in the 80s during the summer, provided weather close to ideal for gradual ripening of our Sauvignon Blanc grapes for the 2019 Flume Crossing. The cool weather enhanced the grapefruit, lime, and sweet herb flavors in the Sauvignon Musqué grapes, while the afternoon winds helped slow their maturity and increase their texture. Harvesting of the Sauvignon Blanc began in mid-September, and each block was picked at optimal ripeness until mid-October, giving this Flume Crossing blend the full spectrum of flavors.

### FOOD PAIRINGS

Serve as an aperitif with goat cheese, oysters, arugula salad, or paired with an entrée of sushi or grilled swordfish with fresh lime and herb marinade.



### COMPOSITION BLEND

100% Sauvignon Blanc

### ORIGIN

Arroyo Seco AVA, Monterey County, CA

### CELLARING

Delicious now, and will gain complexity over the next two years

### HARVEST DATES

September 16 - October 14, 2019

### BRIX AT HARVEST

24.3° Brix

### VINIFICATION

**Maturation:** Aged in puncheons, barrels, stainless steel barrels and stainless steel tanks, with 76% in stainless and 24% in barrel (20% new wood barrels)

**Barrel type:** New and used acacia barrels; neutral French oak barrels; stainless steel barrels

### BOTTLING CHEMISTRIES

**pH:** 3.40

**Total Acidity:** 0.69 g/100ml

**Alcohol:** 13.5% by volume

**Residual Sugar:** 0.20 g/100ml

### WINE LIST DESCRIPTION

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