

“ The 2019 F&G Vineyard Sauvignon Blanc is pale yellow in color, highlighted by aromas of honeysuckle, Meyer lemon, and mineral with a hint of fig. These aromas are complemented on the palate by the bright flavors of ripe grapefruit, kiwi, and pear, with rich palate texture and a long finish provided by the French Oak and acacia barrels and puncheons. ”

- Kristen Barnhisel

WINEMAKER, WHITE WINE

2019 J. Lohr F&G Vineyard Sauvignon Blanc Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES

VINEYARD

The grapes for the F&G Vineyard Sauvignon Blanc are grown in the sand-laden cobblestone soil of the cool and windy Arroyo Seco appellation. 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. The F&G Vineyard Sauvignon Blanc is created to be a New World expression of pure varietal character in a classic, Old World style.

VINTAGE

The 2019 growing season was characterized by a very cool spring on our sustainably farmed joint venture F&G Vineyard in the Arroyo Seco. Cool mornings and evenings, with daytime highs in the 80s and the characteristic winds of the summer afternoons, provided weather close to ideal for gradual ripening of the Sauvignon Blanc grapes. The cool weather enhanced the grapefruit, passionfruit, and Meyer lemon flavors in the Sauvignon Musqué fruit, while the afternoon winds helped slow their maturity and increase texture. This wine is a blend of five different harvests, each capturing a unique facet of the grape to build complexity in the final blend.



HARVEST

DATES
September 19 -
October 1, 2019

PROCESS
Hand harvested in the
cool morning

CHEMISTRIES
Brix 24.4°
TA 0.55 g/100ml
pH 3.35

COMPOSITION

100% Sauvignon Blanc

VINIFICATION

YEAST
VL3, VIN13, Frootzen

FERMENTATION
Average length of 10 days

MATURATION

TIME IN BARREL
Aged for 6 months

BARREL TYPE
French and acacia barrels,
puncheons, and stainless
barrels

FORESTS
Emphasis is on tight-grain
structure French oak from
the center of France and
acacia wood

COOPERS
Louis Latour

BOTTLING

ACIDITY
pH 3.31
TA 0.68 g/100ml

ALCOHOL
14.2% by volume

PRODUCTION
303 six-bottle cases

CELLARING

Delicious now and will
gain complexity over the
next three years.

FOOD PAIRINGS

Serve as an aperitif with
goat cheese or marinated
prawns, or with an entrée
of lemon-herb trout.

