

“The 2020 J. Lohr F&G Vineyard Pinot Blanc is pale yellow in color and displays aromas of ripe apple, paperwhites, and pear. These aromas are complemented on the palate by the complex flavors of ripe melon and Meyer lemon, with a creamy texture and long finish from fermentation and aging in the large vessels.”

- Kristen Barnhisel
WINEMAKER, WHITE WINE

2020 J. LOHR F&G VINEYARD PINOT BLANC Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES

VINEYARD

Pinot Blanc was one of the eleven original varieties planted by Jerry Lohr in the Arroyo Seco in 1972. This wine was grown on our sustainably farmed joint venture, the F&G Vineyard. The rugged cobblestone-laden soils in the Arroyo Seco 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 texture develops alongside the bright acidity.

VINTAGE

The 2020 growing season was characterized by a very cool spring in the Arroyo Seco. Fortunately, summer brought with it daytime highs in the 80s to help fully ripen the grapes. The earlier cool weather enhanced the fresh apple, pear, melon, and Meyer lemon flavors, while the afternoon winds helped slow maturity of the grapes and increase their texture. We harvested this vineyard in two picks - the first to enhance the bright acidity that is the Alsatian side of this grape, and the second to provide riper melon flavors and rich texture to extend the finish.



HARVEST

DATES
October 2 - 8, 2020

PROCESS
Hand harvested in the cool morning

CHEMISTRIES
Brix 25.3°
TA 0.76 g/100ml
pH 3.51

COMPOSITION

100% Pinot Blanc

VINIFICATION

YEAST
CY3079 and Frootzen

FERMENTATION
Average length of 16 days

MATURATION

AGING
Aged for 6 months sur lie in concrete egg

BARREL TYPE
Neutral French oak

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

COOPERS
Louis Latour

BOTTLING

ACIDITY
pH 3.49
TA 0.55 g/100ml

ALCOHOL
14.2% by volume

RESIDUAL SUGAR
0.21 g/100ml (dry)

PRODUCTION
168 cases

CELLARING

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

FOOD PAIRINGS

Serve as an aperitif to complement Taleggio cheese, or alongside apple-fennel salad or shellfish with lemon aioli.

