

“ The 2021 J. Lohr Fog’s Reach Pinot Noir expresses the typicity of the Arroyo Seco region with bing cherry, strawberry compote, and dried sage on the nose. Bright red cherry flavors wash across the palate and leave peppery spice on the lengthy finish. ”

- Brenden Wood
RED WINEMAKER

2021 J. LOHR FOG’S REACH PINOT NOIR

Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES

VINEYARD

Our CSWA Certified Sustainable Pinot Noir vineyard resides in the cool and windy enclave of the Arroyo Seco appellation of Monterey County. Comprised of early ripening Dijon clone 667, the vines are grown on extremely well-drained, loamy sand and gravelly loam soils intermixed and underlain by large potato-sized cobblestones. The unique combination of soil, climate, and viticulture produces deeply-colored Pinot Noir with elegantly refined structure and flavor.

VINTAGE

Monterey County enjoyed pre-season showers in January 2021 but an especially dry winter and spring followed. Only one inch of additional rain was recorded in March, putting total rainfall accumulation at 75% of the county annual historic average for the vintage. Although dry, spring and summer temperatures were mild with daytime temperatures between flower bloom and veraison well below average. Pinot Noir crop yields were modest in 2021 and the cool but dry weather allowed for slow ripening and retention of delicate, expressive aromatics found in this noble grape. Our 2021 Fog’s Reach Pinot Noir was aged 8 months on light lees in 35% new French oak barrels with the balance in 4th-fill French cooperage. This added subtle oak notes and viscosity on the palate while maintaining the refined fruit signature of this terroir-driven Pinot Noir.

HARVEST

DATES
September 29th, 2021

PROCESS
Hand-picked into half ton picking bins. Destemmed and sorted into 12-ton open top fermenter followed by 15% saignee.

CHEMISTRIES
Brix 26.3°
TA 0.75 g/100ml
pH 3.69

COMPOSITION
100% Pinot Noir clone 667

VINIFICATION

YEAST
Laffort Zymaflore X-Pure

FERMENTATION
Stainless steel fermented in open-top tanks, with manual punchdowns two to three times daily

TEMPERATURE
82°F peak fermentation temperature

MALOLACTIC
100% ML complete in French oak barrels

MATURATION

TIME IN BARREL
Aged 8 months in French oak barrels, 35% new

BARREL TYPE
Burgundy barrels, medium-plus to heavy toast

COOPER
François Frères

BOTTLING

ACIDITY
pH 3.68
TA 0.58 g/100ml

ALCOHOL
14.8% by volume

RESIDUAL SUGAR
0.07 g/100ml (dry)

PRODUCTION
1,076 6-bottle cases

CELLARING

Five-plus years aging potential with the greatest evolution of complex aromas within the first year in bottle

WINE LIST

DESCRIPTION
Terroir-driven Pinot Noir expressing strawberry, sage, and cherry elements

FOOD PAIRINGS

Pair with cast iron shepherd’s pie or mushroom risotto

