

2022 J. LOHR ESTATES

FLUME CROSSING

SAUVIGNON BLANC

“The 2022 Flume Crossing Sauvignon Blanc displays aromas of honeysuckle, lime, sweet herbs, and fig. The palate consists of bright flavors of grapefruit, kiwi, and guava, with a rich texture and long finish provided by the acacia barrels.”

—Kristen Barnhisel, winemaker, white wine

VINEYARDS

The grapes for the Flume Crossing Sauvignon Blanc are grown on 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 Monterey County ensures that the fleeting, exotic fruit flavors of Sauvignon Blanc are retained along with a vibrant natural acidity. The Flume Crossing Sauvignon Blanc is crafted to be an expression of pure varietal character, influenced only by its terroir, with minimal farming and winemaking intervention.

VINTAGE

A cool spring in 2022 led to a mild summer, with daytime highs in the 80s - ideal for gradual ripening. The warmth in early September was just enough to fully mature the Sauvignon Blanc grapes. The cool weather enhanced the grapefruit, lime, and sweet herb flavors in the grapes and retained the fresh acidity; the afternoon winds slowed photosynthesis and increased texture. Harvesting of the Sauvignon Blanc began in early September, with each subsequent block picked at optimal ripeness until early October, giving this Flume Crossing blend the full spectrum of Sauvignon Blanc flavors.

COMPOSITION BLEND

100% Sauvignon Blanc

ORIGIN

Monterey County, CA

HARVEST DATES

September 8 - October 4, 2022

BRIX AT HARVEST

24.4° Brix average

CELLARING

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

VINIFICATION

Maturation: Aged in puncheon, barrel, stainless barrel, and stainless tank

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

BOTTLING CHEMISTRIES

pH: 3.44

Total Acidity: 0.65 g/100mL

Alcohol: 13.5% by volume

Residual Sugar: 0.18 g/100mL (dry)

WINE LIST DESCRIPTION

A crisp, well-balanced Sauvignon Blanc with lively acidity, key lime, grapefruit, and sweet herb aromas and flavors, and a textured finish

CERTIFIED SUSTAINABLE

The Certified California Sustainable Winegrowing logo on the Flume Crossing back label attests that at least 85% of the grapes were grown in a certified sustainable vineyard, that 100% of the grapes are from California, and that the wine was crafted in a certified sustainable winery.



FOOD PAIRINGS

Serve as an apéritif with goat cheese or oysters; pairs well with sushi or sashimi, and with pesto or chimichurri sauces.