

“The 2022 F&G Vineyard Sauvignon Blanc presents aromas of honeysuckle, grapefruit, and a hint of fig. Bright flavors of ripe key lime, vanilla, Meyer lemon, and tarragon take center stage, with a rich palate texture and long finish.”

- Kristen Barnhisel
WINEMAKER, WHITE WINE

2022 J. LOHR F&G VINEYARD SAUVIGNON BLANC Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES • WINERY EXCLUSIVE

VINEYARD

The grapes for the F&G Vineyard Sauvignon Blanc are grown in the sandy, cobblestone-laden soils of the cool and windy Arroyo Seco AVA on one of our oldest partner properties. These low vigor soils keep yields in check and produce fruit with varietal intensity, minerality, and exceptional weight. 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 2022 growing season in Monterey was characterized by a very cool spring, followed by moderate summer days with daytime highs in the 70s to 80s. The moderate weather enhanced the grapefruit, passionfruit, and Meyer lemon flavors in the Sauvignon Musque grapes, while the typical afternoon winds helped slow maturity of the grapes and increase their texture. This wine is a blend of three different picks from two different blocks, fermented in three barrel types - each component bringing freshness and complexity to the final blend.



HARVEST

DATES
September 8 - 10, 2022

PROCESS
Hand-harvest in the cool of the mornings

CHEMISTRIES
24.5 Brix
0.74 g/100mL TA
3.28 pH

COMPOSITION

100% Sauvignon Blanc

VINIFICATION

YEAST
VL3, VIN13, Frootzen

FERMENTATION
Average length of 35 days

MATURATION

TIME IN BARREL
Aged for 6 months sur lie in 15% stainless steel and 85% barrel (16% new)

BARREL TYPE
French oak barrels, Acacia puncheons, and stainless steel barrels

COOPERS
Louis Latour

BOTTLING

ACIDITY
pH 3.34
TA 0.72 g/100ml

ALCOHOL
14.2% by volume

RESIDUAL SUGAR
0.09% (dry)

PRODUCTION
392 cases

CELLARING

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

FOOD PAIRINGS

Enjoy this wine as an aperitif with goat cheese or oysters, or with an entrée of spring vegetable risotto or lemon-tahini chicken

