

“ Expresses the cool-climate character 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

2022 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. The property is planted to two early-ripening Dijon selections of Pinot Noir (clones 667 and 777), as well as late-ripening Pommard 4. 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 here of soil, climate, and advanced viticulture produces deeply-colored Pinot Noir with elegantly refined structure and flavor.

VINTAGE

The 2022 vintage in the Arroyo Seco experienced a relatively dry winter and cool spring. During most of the summer, we enjoyed mild daytime highs, which proved ideal for berry flavor and phenolic development. However, in early September, a 10-day heatwave hit the Arroyo Seco, as well as much of California, hastening ripening. For this bottling, Clones 667 and 777 were hand-harvested on September 17th and 24th, respectively. Our 2022 Fog's Reach Pinot Noir underwent 8 months of aging on light lees - 35% of the blend in new French oak barrels and the remaining in 4th-fill French cooperage. This imparts subtle oak notes and viscosity on the palate while maintaining the refined fruit signature of this terroir-driven Pinot Noir.

HARVEST

DATES
September 17th and 24th, 2022

PROCESS
Hand-picked into half-ton bins. Destemmed and sorted into 12-ton open top fermenters

CHEMISTRIES
Brix 26.0°
TA 0.72 g/100ml
pH 3.36

COMPOSITION

100% Pinot Noir, clones 667 and 777

VINIFICATION

YEAST
Lallemand ICV D254

FERMENTATION
Open-top tanks, with manual punchdowns two to three times daily. 85% whole berry fermentation with 15% whole cluster

TEMPERATURE
Moderate: peak temp at 80 degrees F.

MALOLACTIC
100% ML complete in French oak barrels

MATURATION

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

BARREL TYPE
French/Burgundy barrels, medium-plus to heavy toast

COOPERS
François Frères

BOTTLING

ACIDITY
pH 3.58
TA 0.51 g/100ml

ALCOHOL
14.8% by volume

RESIDUAL SUGAR
0.06 g/100ml (dry)

PRODUCTION
2,989 6-bottle cases

CELLARING

5-plus years properly cellared aging potential with the greatest evolution of complex aromas within the first year in bottle.

WINE LIST DESCRIPTION

Cool-climate, terroir-driven Pinot Noir expressing strawberry, sage, and cherry elements.

FOOD PAIRINGS

Pair with cast iron shepherd's pie or a mushroom risotto

