

“The 2018 J. Lohr Fog’s Reach Pinot Noir expresses the varietal terroir of the Arroyo Seco region. This wine has a bright strawberry and blue sage on the nose with an abundance of red cherry and spice on the palate and finish.”

- Steve Peck
DIRECTOR OF WINEMAKING

2018 J. LOHR FOG’S REACH PINOT NOIR

Arroyo Seco, Monterey County

J. LOHR VINEYARD SERIES

VINEYARDS

Our California Sustainable Winegrowing Alliance (CSWA) Pinot Noir vineyard resides in a cool and windy enclave of the Arroyo Seco appellation of Monterey County. Comprised of multiple early-ripening Dijon selections of Pinot Noir (clones 115, 667, 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 cobbles. The unique combination of soil, climate, and viticulture at this site produces deeply-colored Pinot Noir with elegantly refined structure and flavor.

VINTAGE

Rainfall totals were just slightly below average for the 2018 growing season. However, the timing of the rain could not have been better, with the month of March receiving three times the normal rainfall just as the vines entered their springtime growth period. Temperatures at bloom were in the low 70s and cooler than normal. This cool pattern continued through the summer months resulting in the vintage’s modest yields. Warmth arrived in late October, which provided supple ripeness to this long hang-time vintage and gave accentuated red fruit character in the finished wine.



HARVEST

DATES
October 8 and
November 1, 2018

PROCESS
Night harvested, using
the Pellenc Selectiv sorting
system.

CHEMISTRIES
Brix 25.8°
TA 0.45 g/100ml
pH 3.69

COMPOSITION

100% Pinot Noir

VINIFICATION

YEAST
Lallemande D-80

FERMENTATION
Stainless steel tanks;
manual punchdowns 2 to 3
times daily

TEMPERATURE
85°F peak temperature

MACERATION
3-day cold soak; 4-day
fermentation on skins

MALOLACTIC
Inoculation in stainless steel.
Completion in French oak
barrels

MATURATION

TIME IN BARREL
Aged 8 months in three
year-old French oak barrels

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

COOPERS
François Frères and
Mercier for the new barrels

BOTTLING

ACIDITY
pH 3.6
TA 0.57 g/100ml

ALCOHOL
14.5 % by volume

PRODUCTION
3,341 six-bottle cases

CELLARING
Five-plus years aging
potential.

FOOD PAIRINGS
Pair with a wild
mushroom polenta
or a board of Spanish
charcuterie.

**WINE LIST
DESCRIPTION**
Terroir-driven, cool
climate Pinot Noir
expressing strawberry,
sage, and cherry
elements.

