

“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.

