

2020 J. LOHR ESTATES

WILDFLOWER

VALDIGUIÉ

“The 2020 Wildflower Valdiguié has a lively deep magenta hue. Fresh raspberry, cranberry, and pomegranate aromas are accented by a touch of cracked black pepper and floral hibiscus notes. Brambly, bright red berry flavors play on the palate, leaving a succulent, mouth-watering finish.”

—Brenden Wood, red winemaker and Steve Peck, director of winemaking

VINTAGE

Valdiguié is a late ripening variety - it requires extra vigilance from our Arroyo Seco vineyard crew to prune and thin to allow the fruit enough time to mature on the vine prior to harvest. Our goal is to preserve the natural acidity and wonderful fresh fruit character of this grape. We incorporate two different fermentation techniques to achieve this. During our last picks of 2020, we hand-harvested roughly one-quarter of the Valdiguié and added those whole clusters directly into the fermentation tanks in a winemaking process called carbonic maceration – no crushing or punching down for the first 2 weeks. The balance of the fruit was fermented by the more conventional technique of gently de-stemming to the fermenter, pumping over, and extracting with a fairly short, warm fermentation. Combining these two processes creates a wine with great similarity to the best “Crus” of Beaujolais, with enticing berry fruit flavors, a vibrant color, and soft tannins.

VINEYARD

Our Valdiguié is grown on Chualar loam soil in the Arroyo Seco appellation of Monterey County. Originally thought to be the Gamay Noir variety of France’s Beaujolais winegrowing region, U.C. Davis has since identified this grape to be Valdiguié from southwest France. Regardless of its origin and identity, Valdiguié grown in the windy, cool Arroyo Seco produces a wine reminiscent of the “Crus” of Beaujolais - Morgon, Fleurie, and Moulin-à-Vent.

FOOD PAIRINGS

Serve on the patio with a charcuterie plate or during your favorite holiday with roast turkey or glazed ham.



COMPOSITION BLEND

100% Valdiguié

ORIGIN

Arroyo Seco AVA, Monterey County, CA

CELLARING

Best enjoyed within four years of bottling.

HARVEST DATES

November 5 and 6, 2020

BRIX AT HARVEST

23.8° Brix

VINIFICATION

Fermentation: Stainless steel fermented, with 75% destemmed and 25% whole cluster

Maceration: The destemmed portion fermented 4 days on skins; carbonic maceration portion was 15 days to pressing

Maturation: Aged 8 months in stainless steel tanks prior to bottling

BOTTLING CHEMISTRIES

pH: 3.28

Alcohol: 13.0% by volume

Total Acidity: 0.71 g/100ml

Residual Sugar: 0.54 g/100ml

WINE LIST DESCRIPTION

Vibrant pomegranate and cranberry notes with a juicy finish.

CERTIFIED SUSTAINABLE

The Certified California Sustainable Winegrowing logo on the Wildflower back label attests that at least 85% of the grapes were grown on a certified sustainable vineyard and that the wine was produced in a certified sustainable winery.

