

# J. LOHR

VINEYARD SERIES

## 2016 J. LOHR HIGHLANDS BENCH PINOT NOIR SANTA LUCIA HIGHLANDS MONTEREY

### TECHNICAL DATA

**APPELLATION:** Santa Lucia Highlands,  
Monterey County, CA

**COMPOSITION (BLEND):** 100% Pinot Noir

**HARVEST DATES:** September 8 and  
September 17, 2016

**HARVEST PROCESS:** Hand-picked into half-  
ton bins. Destemmed and berry-sorted on  
Pellenc Selectiv

**HARVEST CHEMISTRIES:** 25.8° Brix at  
harvest, total acidity 0.89 g/100ml, pH 3.38

#### VINIFICATION:

**YEAST:** Maurivin Platinum isolated in Australia

**FERMENTATION:** 20% saignée, 3-day cold  
soak, then fermented in 10-ton open-top tanks  
with twice daily punchdowns

**MALOLACTIC:** 100% malolactic with Viniflora  
Oenos in barrel

**STIRRING:** Barrels stirred every 2 weeks  
through February

**POST-STIRRING:** Monthly barrel topping up  
until bottling

#### MATURATION:

**BARREL TYPE:** 228-liter Burgundy barrels,  
60% new

**FORESTS:** Center of France

**COOPERS:** Dargaud et Jaegle, Cadus, Sirugue  
and François Frères

#### BOTTLING CHEMISTRIES:

**PH:** 3.76

**TOTAL ACIDITY:** 0.56 g/100ml

**ALCOHOL:** 14.8% by volume

**RESIDUAL SUGAR:** 0.09 g/100 ml (dry)

**CASES PRODUCED:** 1,169 six-bottle cases

**CELLARING:** This wine has the structure to age  
5 to 7 years, with the greatest fruit evolution in  
the early years.

### VINTAGE

Rainfall returned to normal in the Santa Lucia Highlands in 2016 after a four year stretch of below normal precipitation. It was unusual to have temperatures in the 80s in February and this got the season off to an early start. Heat units racked up at record pace through the end of June before we entered into a cooler summer period in July and August, with very favorable temperatures for color development during veraison. September temperatures swung wildly from the 70s to near 100 degrees, offering ripe flavors with windows of cool weather for picking. Our top block for the season was Dijon clone 777 blended with a small percentage of the Joseph Swan Clone for the 2016 Highlands Bench Pinot Noir.

### VINEYARDS

Our Highlands Bench Pinot Noir comes from the Escolle Road Vineyard, just west of the town of Gonzales in the Santa Lucia Highlands appellation of Monterey. We were invited to partner with a group of friends - Gary Caraccioli, the Nunes and Hiyashi families - in 2006 to establish a Pinot Noir and Chardonnay vineyard on the Rianda family property. We participated in soil evaluation, vineyard layout, and clone and rootstock selection, ultimately choosing the highest elevations and most gravelly soils for Pinot Noir planting. The Pinot Noir clones selected were Dijon origin 777, 115 and 828, as well as Pommard 4 and Joseph Swan. The vines are spaced at four feet within the row and eight feet between rows in a north-south orientation. The close proximity to Monterey Bay, the eastern slope and aspect, and the elevation above the Salinas Valley floor provide a cool, sunny and ideal environment for growing intensely-flavored Burgundian varieties.

### WINEMAKER'S COMMENTS

*The 2016 Highlands Bench Pinot Noir has a lovely wild strawberry varietal character with a touch of sage and dried orange rind. The full palate is abound with fruit. Flinty and firm on the finish.*

—Steve Peck, red winemaker

### FOOD PAIRINGS

Delicious with beef carpaccio, barbecued oysters or grilled lamb.

### WINE LIST DESCRIPTION

Notes of ripe strawberry and bergamot, with a firm finish.



**J. LOHR**  
VINEYARDS & WINES

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