

2017 J. LOHR ESTATES

FLUME CROSSING

SAUVIGNON BLANC

“The 2017 Flume Crossing Sauvignon Blanc is pale yellow in color, highlighted by aromas of honeysuckle and daffodil, bell pepper, fresh herbs, and lime. Barrel aging this wine in acacia wood results in a rich texture and a long finish.”

—Kristen Barnhisel, winemaker, white wine

VINTAGE

The 2017 growing season was characterized by a cool spring in the Arroyo Seco. Cool mornings and evenings, with daytime highs in the 80s during the summer, provided weather close to ideal for gradual ripening of our Sauvignon Blanc grapes for the 2017 Flume Crossing. The warmth in early September, balanced by the afternoon winds of the valley, was just enough to enhance the grapefruit, lime, and fig flavors in the Sauvignon Musque grapes. Harvesting of the Sauvignon Blanc began in early September and each block was picked at optimal ripeness, giving this Flume Crossing blend the full spectrum of flavors.

VINEYARDS

The grapes for the Flume Crossing Sauvignon Blanc are grown in the well-drained, sandy, cobblestone soils deposited by the Arroyo Seco River. These rugged soils keep yields in check and produce fruit with varietal intensity, minerality and exceptional weight. The long cool growing season of the Arroyo Seco appellation ensures that the fleeting, exotic fruit flavors of Sauvignon Blanc are retained along with a vibrant natural acidity. The Flume Crossing Sauvignon Blanc is created to be an expression of pure varietal character, influenced only by its terroir and gently guided by minimal farming and winemaking practices.

FOOD PAIRINGS

Serve with seared scallops sautéed in citrus butter, halibut with lime and tarragon, sushi, or as an aperitif with goat cheese or oysters.

COMPOSITION BLEND

100% Sauvignon Blanc

ORIGIN

Arroyo Seco AVA, Monterey County, CA

CELLARING

Delicious now and will gain complexity over the next two years.

HARVEST DATES

September 6 through 29, 2017

BRIX AT HARVEST

24.7° Brix average

VINIFICATION

Maturation: Aged 5 months in puncheon, wood barrel, stainless barrel and stainless tank – 71% in stainless and 29% in wood barrel (20% new wood barrels)

Barrel type: New and used acacia barrels; neutral French oak barrels; stainless steel barrels

BOTTLING CHEMISTRIES

pH: 3.34

Total Acidity: 0.73 g/100ml

Alcohol: 13.79% by volume

Residual Sugar: 0.21 g/100ml

WINE LIST DESCRIPTION

A crisp, well-balanced Sauvignon Blanc with lively acidity, key lime, grapefruit, and sweet herbs, with a textured finish.

HOW DID FLUME CROSSING GET ITS NAME?

Jerry named this wine for the cement flumes built in 1905 by Clark Colony members to carry the waters of Reliz Creek over the top of the irrigation canals that are adjacent to our Sauvignon Blanc vines.

