

# 2017 J. LOHR ESTATES

# BAY MIST

## WHITE RIESLING

“The 2017 J. Lohr Estates Bay Mist White Riesling is pale straw in color, offering aromas of paperwhites, daffodil, lemongrass, pear, ripe apple, and lychee. These delicious aromas are complemented on the palate by cool climate minerality, rich texture, and a spritz of natural carbonation on the finish.”

—Kristen Barnhisel, winemaker, white wine

### VINTAGE

The 2017 growing season was characterized by a cool spring and an early summer. With cool mornings and evenings, and summer highs in the 80s, the Arroyo Seco weather was close to ideal for ripening the White Riesling grapes. The warm summer weather was balanced by the afternoon winds, like clockwork, that roar down the Salinas Valley. The cool nights allowed the vines to retain their natural acidity, while the warm days allowed just enough sunshine to develop ripe and complex flavors. The Bay Mist White Riesling is a complex blend of two clones - FPS Clone 10, whose origin is unknown, and FPS Clone 17, from Geisenheim, Germany. These complementary clones provide a spectrum of varietal aromas, from citrus, lemongrass, and floral, to a focused minerality.

### VINEYARDS

The vines for our J. Lohr Estates Bay Mist White Riesling are grown in well-drained Chualar loam soils underlain by stones deposited from the Arroyo Seco River. The Region I climate, in concert with the winds of the Salinas Valley, extend the growing season well into late October, preserving the natural grape acidity and vibrant fruit flavors. Our primary goal with this varietal is to evoke the purest manifestation of fruit from the vineyard, enhanced by a combination of cultured yeasts fermented in stainless steel to showcase the grape's complex character.

### FOOD PAIRINGS

Enjoy this wine as an aperitif with ripened rind goat cheese (Morbier), spicy ahi tuna sushi, or with flavorful Indian or Thai curry dishes.

### COMPOSITION BLEND

100% White Riesling

### ORIGIN

Arroyo Seco AVA, Monterey County, CA

### CELLARING

Fresh Riesling flavors can be enjoyed within the next 4 years, or its bottle bouquet can be enjoyed over the next 10 years.

### HARVEST DATES

October 17, 2017

### BRIX AT HARVEST

25.6° Brix

### VINIFICATION

**Fermentation:** VL1 and Assmanshausen yeast; average length 19 days

**Maturation:** Four months in stainless steel tanks

### BOTTLING CHEMISTRIES

**pH:** 3.03

**Total Acidity:** 0.74 g/100ml

**Alcohol:** 13.26% by volume

**Residual Sugar:** 1.90 g/100ml

### WINE LIST DESCRIPTION

Aromas of paperwhites, pear, lychee, and lemongrass are complemented by the bright acidity, textured palate, and long finish.

### HOW DID BAY MIST GET ITS NAME?

This wine takes its name from the mist and fog off Monterey Bay that helped to create a touch of Botrytis, or 'noble rot,' in our early Rieslings.

