

J. LOHR

VINEYARD SERIES

2017 J. LOHR LATE HARVEST WHITE RIESLING ARROYO SECO MONTEREY



TECHNICAL DATA

APPELLATION: Arroyo Seco AVA, Monterey County, CA

COMPOSITION (BLEND): 100% White Riesling

HARVEST DATES: October 11, 2017

HARVEST PROCESS: Hand harvested into small bins, destemmed 50%, held overnight, pressed to taste

HARVEST CHEMISTRIES: Brix 31.3°, pH 3.34, total acidity 0.72 g/100ml

VINIFICATION:

YEAST: Laffort VL 1

FERMENTATION: In 55-gallon stainless steel barrels for 19 days

TEMPERATURE: 58°F

MATURATION: In 55-gallon stainless steel barrels, with lees stirring every 2 weeks

BOTTLING CHEMISTRIES:

PH: 3.09

TOTAL ACIDITY: 0.81 g/100ml

ALCOHOL: 12% by volume

RESIDUAL SUGAR: 10.7 g/100ml

CASES PRODUCED: 491 cases (375ml bottles)

CELLARING: Delicious now, but can be cellared for up to 10 to 15 years.

VINTAGE

The 2017 growing season was characterized by a cool spring and early summer in the Arroyo Seco. This mild weather provided gradual ripening conditions for the Riesling grapes, as the cool nights allowed the vines to retain their natural acidity. Conditions in late August were ideal for the growth of Botrytis, or “noble rot”, in the Griva Vineyard, while the warm days in September allowed just enough sunshine to highlight the ripe, complex, and unique flavors needed to make our late harvest wine. After several passes to remove any unwanted berries, the best of this Botrytis-laden fruit was hand picked into bins in the cool morning of October 11th at 31.3° Brix.

VINEYARDS

In 1998, we began a joint venture planting partnership with our longtime neighbor in the Arroyo Seco, Michael Griva. In 2006, we planted Riesling on a series of small mesas close to the Arroyo Seco River in the heart of the Arroyo Seco appellation, internally designated as Blocks 9 and 10. The soils in the area are largely Arroyo Seco gravelly, sandy loam, with ubiquitous large cobbles deposited by the Arroyo Seco River over the millenia, providing a well-drained medium for the Riesling vines to grow and showcase the Arroyo Seco terroir.

WINEMAKER'S COMMENTS

This wine is the result of our meticulous selection of only the best botrytis-affected berries. Its deep golden hues, firm acidity, and layers of apricot, dried white figs, orange marmalade, and honeysuckle, are reminiscent of the great Trockenbeerenauslese wines of Germany. These flavors are carried on the palate by fresh natural acidity and a rich texture through the finish.

—Kristen Barnhisel, winemaker, white wines

FOOD PAIRINGS

Pairs well with blue cheeses, nuts, apricot tart, apple pie, or passionfruit desserts.



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VINEYARDS & WINES

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