

“The 2018 J. Lohr Highlands Bench Pinot Noir shows raspberry and black tea on the nose, with layers of holiday spice and dusty tannins following the delicately piquant strawberry finish.”

- Steve Peck

DIRECTOR OF WINEMAKING

2018 J. LOHR HIGHLANDS BENCH PINOT NOIR

Santa Lucia Highlands, CA

J. LOHR VINEYARD SERIES

VINEYARDS

Our Highlands Bench Pinot Noir originates from the Costa Vineyard, just west of the Soledad Mission in the Santa Lucia Highlands appellation of Monterey. We partnered with the Costa family in 2008 to establish a vineyard in this great location, choosing the highest elevations and most gravelly soils for planting five different clones of Pinot Noir. The close proximity to Monterey Bay, the eastern slope and aspect, and the elevation above the valley floor provide a cool, sunny, and ideal environment for growing intensely-flavored Pinot Noir.

VINTAGE

Rainfall returned to normal in the Santa Lucia Highlands in 2018 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. A cooler than usual summer period in July and August aided color development during veraison. September temperatures swung from cool to warm, offering ripe flavors. Our top blocks for the season was Dijon clone 777 blended with a small percentage of the Joseph Swan clone.

HARVEST

DATES
October 8, 2018

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

CHEMISTRIES
Brix 26.1°
TA 0.61 g/100ml
pH 3.33

COMPOSITION

100% Pinot Noir

VINIFICATION

YEAST
ICV D-254 isolate

FERMENTATION
Barrels stirred every two weeks through February

TEMPERATURE
85°F peak temperature

MACERATION
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

MATURATION

TIME IN BARREL
Aged eight months in French oak

BARREL TYPE
228-liter Burgundy barrels, 45% new

COOPERS
Dargaud et Jaegle, Sirugue, and François Frères

BOTTLING

ACIDITY
pH 3.58
TA 0.58 g/100ml

ALCOHOL
14.7% by volume

PRODUCTION
538 cases

CELLARING

Five-plus years aging potential, with the greatest fruit evolution in the early years.

FOOD PAIRINGS

Delicious with beef carpaccio, oysters Rockefeller, or grilled lamb.

