

2019 J. LOHR ESTATES

WILDFLOWER

VALDIGUIÉ

“We achieved a higher degree of ripeness in 2019 with Valdiguié, which resulted in exceptional flavor development for the J. Lohr Estates Wildflower. Bright and youthful red hues and profuse brambly fruit aromas are accented by black pepper notes. On the palate, a zesty attack of pomegranate and blueberry leaves crisp, fresh fruit and a touch of spice on the finish.”

—Steve Peck, director of winemaking

VINTAGE

Valdiguié is a very large-berried, late maturing variety; it requires vigilance from our vineyard crew to prune to only one bud per spur to aid ripening. In the cellar, the goal is to preserve Valdiguié’s wonderful natural acidity and fresh fruit character. We use two different fermentation techniques to achieve this. On our last pick of 2019, we hand-harvested roughly one-quarter of the fruit and put those whole clusters directly into the fermentation tanks for ‘carbonic maceration’ – no crushing or punching down for the first two weeks. The balance of the fruit went through the more conventional technique of gently de-stemming, pumping over, and extracting with a fairly short, warm fermentation.

VINEYARD

Our Valdiguié is grown on Chualar loam soil in the Arroyo Seco appellation of Monterey County. Originally thought to be the Gamay Noir grape of France’s Beaujolais region, U.C. Davis has since identified this grape to be Valdiguié, originally from an area in the southwest of France. Regardless of its origin and identity, Valdiguié grown in the windy, cold Arroyo Seco produces a wine reminiscent of the ‘Crus’ of Beaujolais: Morgon, Fleurie, and Moulin-à-Vent.

FOOD PAIRINGS

Served lightly chilled; a great complement to a charcuterie plate of country paté, greek olives, cornichon and hard cheeses.



COMPOSITION BLEND

100% Valdiguié

ORIGIN

Arroyo Seco AVA, Monterey County, CA

CELLARING

Best enjoyed within four years of bottling

HARVEST DATES

November 6 and 7, 2019

BRIX AT HARVEST

22.5° Brix

VINIFICATION

Fermentation: Stainless steel fermented with 83% destemmed and 17% whole cluster

Maceration: Destemmed portion was fermented 5 days on skins; carbonic maceration portion was 15 days to pressing

Maturation: Aged 4 months in stainless steel tanks prior to bottling

BOTTLING CHEMISTRIES

pH: 3.27

Alcohol: 13.0% by volume

Total Acidity: 0.71 g/100ml

Residual Sugar: 0.6 g/100ml

WINE LIST DESCRIPTION

Pomegranate and cranberry notes with a juicy finish.

HOW DID WILDFLOWER GET ITS NAME?

Our original Valdiguié plantings were in the only part of our Greenfield vineyards where the topsoil held enough water to grow lovely wildflowers among the vines.