

2019 J. LOHR ESTATES

BAY MIST

WHITE RIESLING

“The 2019 J. Lohr Estates Bay Mist White Riesling is pale straw in color, offering aromas of honeysuckle, ripe pear, Meyer lemon, 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 wines

VINTAGE

The 2019 growing season was very similar to 2018 in the Arroyo Seco, and was characterized by a mild spring and moderate summer. With cool mornings and evenings, the Arroyo Seco weather was close to ideal for ripening the White Riesling grapes. The afternoon winds in the Salinas Valley increased the texture and extended the ripening for Riesling into November, just before the season turned. The cool nights allowed the vines to retain their natural acidity with just enough ripeness to show the tropical side of this varietal. 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 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 average 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 versatile wine as an aperitif with goat cheese and prosciutto, pork tenderloin, spicy sushi, or with Thai curry dishes.

COMPOSITION BLEND

100% White Riesling

ORIGIN

Arroyo Seco, Monterey County, California

CELLARING

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

HARVEST DATES

November 3-5, 2019

BRIX AT HARVEST

22.4° Brix

VINIFICATION

Fermentation: VL1 and Assmanshausen yeast; average length 33 days

Maturation: Three months in stainless steel tanks

BOTTLING CHEMISTRIES

pH: 3.12

Total Acidity: 0.68 g/100ml

Alcohol: 13.0% by volume

Residual Sugar: 1.80 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.

