

“*The 2019 J. Lohr Fog’s Reach Pinot Noir expresses the varietal terroir of the Arroyo Seco region with blue sage and strawberry compote notes on the nose. Bright flavors of red cherry envelope the palate and leave supple cardamom spice on the lengthy finish.*”

- **Brenden Wood**

WINEMAKER, RED WINE

2019 J. LOHR FOG’S REACH PINOT NOIR Arroyo Seco

J. LOHR VINEYARD SERIES

VINEYARDS

Our CSWA Certified Sustainable Pinot Noir vineyard resides in the cool and windy enclave of the Arroyo Seco appellation of Monterey County. Comprised of two early-ripening Dijon selections of Pinot Noir (clones 667 and 777), the vines are grown on extremely well-drained, loamy sand and gravelly loam soils intermixed and underlain by large potato-sized cobblestones. The unique combination of soil, climate, and viticulture produces deeply colored Pinot Noir with refined structure and flavor.

VINTAGE

A consistent series of winter storms primed the Arroyo Seco AVA with 40% more rainfall than average leading into the 2019 growing season. Annual spring growth started in mid-March and was slow to develop due to cooler than normal temperatures though springtime bloom and well into summer. September was the warmest month of the year, which helped develop the ripe strawberry fruit signature that our Fog’s Reach Pinot Noir has always been known for. Yields were a modest 4 tons per acre, producing a wine with a rich structure and broad palate.

HARVEST

DATES
*September 26 and
October 9, 2019*

PROCESS
*Early hand harvest;
machine harvest after
2 weeks*

CHEMISTRIES
*Brix 26.4°
TA 0.57 g/100ml
pH 3.53*

COMPOSITION

100% Pinot Noir

VINIFICATION

YEAST
Laffort Zymaflore X-Pure

FERMENTATION
*Stainless steel open-top
tanks, with manual punch-
downs twice daily*

TEMPERATURE
Peak fermentation at 85°F

MACERATION
*3-day cold soak followed by
4-day fermentation on skins*

MALOLACTIC
*Malolactic complete with
Viniflora CH-16*

MATURATION

TIME IN BARREL
*8 months in French Oak,
30% new*

BARREL TYPE
*French Burgundy barrels,
medium-plus to heavy toast*

COOPERS
*François Frères and
Mercier*

BOTTLING

ACIDITY
*pH 3.63
TA 0.50 g/100ml*

ALCOHOL
14.5 % by volume

RESIDUAL SUGAR
0.10 g/100ml (dry)

PRODUCTION
2,755 six-bottle cases

CELLARING

*5-plus years aging po-
tential, with the greatest
evolution of complex
aromas within the first
year in bottle.*

WINE LIST DESCRIPTION

*Terroir-driven Pinot Noir
expressing strawberry,
sage, and cherry
elements.*

FOOD PAIRINGS

*Pair with a mushroom
risotto or a board of
Spanish charcuterie.*

