

2020 J. LOHR ESTATES

FALCON'S PERCH

PINOT NOIR

“The 2020 J. Lohr Estates Falcon’s Perch showcases the spicy strawberry varietal character that is the hallmark of Monterey County Pinot Noir. The fruit notes meld with soy and sagebrush on the nose and are complemented by camphor, dried cherry, and black tea on the finish.”

—Brenden Wood, red winemaker and Steve Peck, director of winemaking

VINTAGE

The 2020 vintage saw normal levels of pre-season rainfall in Monterey County, and was at record levels of growing degree days at the completion of the Pinot Noir harvest in mid-October. Cool, foggy mornings and evenings persisted through spring. Daytime highs in the 80s through summer allowed for slow ripening and aromatic expression of the delicate Pinot Noir grape. Above average temperatures in late September and early October pushed ripening for the vintage. Harvesting of the Pinot Noir began the week of September 21 in the Santa Lucia Highlands, representing a third of the 2020 blend. The remaining two-thirds of the blend was harvested from the Arroyo Seco appellation the week of October 5th. The resulting wine is showing excellent fruit expression in the bottle.

VINEYARDS

Our Falcon’s Perch Pinot Noir is produced from cool climate grapes grown in select vineyards within and surrounding the Arroyo Seco and Santa Lucia Highlands regions of Monterey County. This region has earned a well-deserved reputation for producing world-class Pinot Noir. Over the past decade, the introduction of Dijon clones of Pinot Noir, along with the old standby Pommard clone, has dramatically increased the quality of the varietal here. These newer clones are the backbone of this release of Falcon’s Perch, named for the bird which had made its home in the lone pine tree among the vines, safeguarding the grapes from vertebrate pests while preserving the ecosystem’s natural balance.

FOOD PAIRINGS

A pinch of red pepper really sets off this Pinot Noir. Delicious when paired with Spanish chorizo or paella. Also matches quite well with mushroom dishes or roast salmon.

COMPOSITION BLEND

100% Pinot Noir

ORIGIN

Monterey County, CA

CELLARING

Tannin structure will soften in the first year of aging, along with the evolution of a lovely bottle bouquet. Best between 2022 and 2025.

HARVEST DATES

Weeks of September 21 and October 5, 2020

BRIX AT HARVEST

26.3° Brix on average

COLD SOAK

3-day cold soak prior to fermentation

VINIFICATION

Fermentation: Fermented in 12-ton open-top tanks and 24-ton upright tanks, with a short period of skin contact to balance fruit and astringency.

Malolactic: 100% ML complete

Maturation: 80% aged in stainless steel tanks, 20% aged in French oak barrels

BOTTLING CHEMISTRIES

pH: 3.64

Alcohol: 13.9% by volume

Total Acidity: 0.65 g/100ml

Residual Sugar: 0.20 g/100ml (dry)

WINE LIST DESCRIPTION

Strawberry and sage with dried cherry on the finish.

CERTIFIED SUSTAINABLE

The Certified California Sustainable Winegrowing logo on the Falcon’s Perch back label attests that at least 85% of the grapes were grown on a certified sustainable vineyard and that the wine was produced in a certified sustainable winery.

