

2020 J. LOHR ESTATES

FLUME CROSSING

SAUVIGNON BLANC

“The 2020 Flume Crossing Sauvignon Blanc is pale yellow in color and displays aromas of honeysuckle, sweet herbs, lime, and fig. These aromas are complemented on the palate by the bright flavors of grapefruit, kiwi, passionfruit, and lemongrass, with the rich texture and long finish provided by the acacia barrels.”

—Kristen Barnhisel, winemaker, white wine

VINTAGE

The 2020 growing season was characterized by a mild spring and summer in the Arroyo Seco. Cool mornings and evenings, with daytime highs in the 80s during the summer, provided weather close to ideal for gradual ripening of our Sauvignon Blanc grapes. The cool weather enhanced the grapefruit, lime, and sweet herb flavors from the Sauvignon Musque clone, while the afternoon winds helped slow their maturity and increase their texture. Harvesting began in late September and each block was picked at optimal ripeness until mid-October, giving our Flume Crossing blend the full spectrum of flavors.

VINEYARDS

The grapes for the Flume Crossing Sauvignon Blanc are grown in the well-drained, sandy, cobblestone soils deposited by the Arroyo Seco River. These rugged soils keep yields in check and produce fruit with varietal intensity, minerality and exceptional weight. The long cool growing season of the Arroyo Seco appellation ensures that the fleeting, exotic fruit flavors of Sauvignon Blanc are retained along with a vibrant natural acidity. The Flume Crossing Sauvignon Blanc is created to be an expression of pure varietal character, influenced only by its terroir, gently guided by minimal farming and winemaking practices.

FOOD PAIRINGS

Serve as an aperitif with goat cheese, oysters, or sardines, or enjoy as an entrée with sushi, sashimi, or baked tilapia with Thai basil.

COMPOSITION BLEND

100% Sauvignon Blanc

ORIGIN

Arroyo Seco, Monterey County, CA

HARVEST DATES

September 22 - October 14, 2020

BRIX AT HARVEST

24.6° Brix average

CELLARING

Delicious now and will gain complexity over the next two years.

VINIFICATION

Maturation: Aged in puncheon, barrel, stainless barrel and stainless tank, with 70% in stainless and 30% in barrel (20% new wood barrels)

Barrel Type: New and used acacia barrels; neutral French oak barrels; stainless steel barrels

BOTTLING CHEMISTRIES

pH: 3.30

Total Acidity: 0.69 g/100ml

Alcohol: 13.5% by volume

Residual Sugar: 0.19 g/100ml

WINE LIST DESCRIPTION

A crisp, well-balanced Sauvignon Blanc with lively acidity, key lime, grapefruit, and sweet herbs, with a textured finish.

CERTIFIED SUSTAINABLE

The Certified California Sustainable Winegrowing logo on the Flume Crossing back label attests that at least 85% of the grapes were grown in a certified sustainable vineyard, that 100% of the grapes are from California, and that the wine was crafted in a certified sustainable winery.

