

“The 2020 J. Lohr Fog’s Reach Pinot Noir expresses the varietal terroir of the Arroyo Seco region with Bing cherry, strawberry, and sage notes on the nose. Bright cherry flavors wash across the palate, leaving peppery spice on the lengthy finish.”

- Brenden Wood

WINEMAKER, RED WINE

# 2020 J. LOHR FOG’S REACH PINOT NOIR

## Arroyo Seco, Monterey

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. The vineyard is comprised of two early-ripening Dijon selections of Pinot Noir (clones 667 and 777), as well as late-ripening Pommard 4. The vines are grown on extremely well-drained, loamy sand and gravelly loam soils intermixed and underlain by large potato-sized cobbles. The unique combination of soil, climate, and viticulture produces deeply colored Pinot Noir with refined structure and flavor.

### VINTAGE

After a fairly normal winter and spring, 2020 saw above average temperatures in September and early October that pushed ripening for the vintage - resulting in early, excellent fruit expression in the bottle. We ferment a portion of our Fog’s Reach Pinot Noir on stems to add floral and peppery components to the blend. Elevation was 8 months on lees in 15% new French oak barrels with the balance in 3rd-fill cooperage. This adds subtle oak notes and viscosity on the palate while maintaining the refined fruit signature of this terroir-driven Pinot Noir.

### HARVEST

**DATES**  
October 5 and 9, 2020

**PROCESS**  
Machine picked with Pellenc Selectiv sorting system

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

### COMPOSITION

100% Pinot Noir :  
65% Pommard 4  
15% clone 667  
20% clone 777

### 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**  
2-day cold soak followed by 5-day ferment on skins

**MALOLACTIC**  
Malolactic complete with Viniflora CH-16

### MATURATION

**TIME IN BARREL**  
8 months in French Oak, 15% new

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

**COOPER**  
François Frères

### BOTTLING

**ACIDITY**  
pH 3.57  
TA 0.51 g/100ml

**ALCOHOL**  
14.8 % by volume

**RESIDUAL SUGAR**  
0.12 g/100ml (dry)

**PRODUCTION**  
1,165 six-bottle cases

### CELLARING

5+ plus years aging potential, with the greatest evolution of complex aromas within the first year in bottle.

### WINE LIST

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

### FOOD PAIRINGS

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

