

# J. LOHR

ESTATES



## 2015 J. LOHR ESTATES FLUME CROSSING SAUVIGNON BLANC

ARROYO SECO MONTEREY



### VINTAGE

The 2015 vintage was a very low rainfall year with a cool spring and warm summer. The early spring budbreak advanced vine growth by two to three weeks and created the anticipation of an early harvest. While the warm summer weather was balanced by summer winds, we began Sauvignon Blanc fruit sampling in mid-August as flavors were developing. Harvesting started in early September from our different blocks, allowing us to selectively pick through a range of flavor profiles, from fresh-cut green pepper to grapefruit and passion fruit.

### VINEYARDS

The grapes for the J. Lohr Estates 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 vibrant natural acidity. The Flume Crossing Sauvignon Blanc is created to be an expression of pure varietal character, influenced only by its terroir and gently guided by minimal farming and winemaking practices.

### WINEMAKER'S COMMENTS

*The 2015 Flume Crossing Sauvignon Blanc is pale straw yellow in color and offers bright aromas of tangerine, passion fruit, mango, daffodil and green pepper. These complex aromatics are found on the palate as well, with key lime refreshing acidity. The lively fresh fruit flavors are complemented by the rich texture of the acacia oak on the finish.*

—Kristen Barnhisel, winemaker, white wine

### FOOD PAIRINGS

Serve with seared scallops sautéed in citrus butter and tarragon, sushi, or as an aperitif with warm toasts and goat cheese.

### TECHNICAL NOTES

**APPELLATION:** Arroyo Seco AVA,  
Monterey County, CA

**COMPOSITION (BLEND):** 100% Sauvignon Blanc

**HARVEST DATES:** September 10 to  
September 15, 2015

**BRIX AT HARVEST:** 26.0° Brix avg

#### VINIFICATION:

**MATURATION:** Aged 5 months in puncheon  
barrel, stainless barrel, and stainless tank

**BARREL TYPE:** New and used acacia barrels;  
stainless steel barrels

#### BOTTLING CHEMISTRIES:

**PH:** 3.25

**TOTAL ACIDITY:** 0.68 g/100ml

**ALCOHOL:** 13.85% by volume

**RESIDUAL SUGAR:** 0.45 g/100ml

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

### WINE LIST DESCRIPTION

A crisp, well-balanced Sauvignon Blanc with aromas of passion fruit, mango and bell pepper, with lively acidity and a textured finish.

**J. LOHR**  
VINEYARDS & WINES

SAN JOSE: 1000 LENZEN AVENUE, SAN JOSE, CA 95126 • 408.288.5057 • FAX 408.993.2276  
PASO ROBLES: 6169 AIRPORT ROAD, PASO ROBLES, CA 93446 • 805.239.8900 • FAX 805.239.0365

[JLOHR.COM](http://JLOHR.COM)