

J. LOHR

ESTATES



2015 J. LOHR ESTATES WILDFLOWER VALDIGUIÉ MONTEREY

VINTAGE

Valdiguié is a very large-berried variety, requiring extra vigilance from our Arroyo Seco vineyard crew to prune to only one bud per spur and aggressively thin any extra shoots pushing from the cordon. Otherwise, yields are too high and ripening becomes difficult for this late-maturing variety. In our winemaking, the goal is to preserve the wonderful natural acidity and fresh fruit character of this varietal. We incorporate two different fermentation techniques to achieve this. In 2015, we hand-picked roughly one-third of the fruit and put those whole clusters directly into the fermenters in a winemaking process called carbonic maceration – no crushing, punching down, or pumping over of the whole clusters is performed. The other, more conventional technique used in the remaining two-thirds of the fruit, includes gently de-stemming the fruit going to the fermenter, pumping over and extracting with fairly short, warm fermentations. These processes give the wine a remarkable similarity to the wines of Beaujolais, with enticing berry fruit flavors, a vibrant color and soft tannins. A native malolactic fermentation on about 50% of the blend puts an unusual spin on the 2015 vintage by softening acidity and delivering a darker fruit character to the final wine.

VINEYARD

Our Valdiguié is grown on Chualar loam soil in the Arroyo Seco appellation of Monterey County. Originally thought to be the Gamay Noir grape of France's Beaujolais winegrowing region, U.C. Davis has since identified this grape to be Valdiguié from an area in the southwest of France. Regardless of its origin and identity, Valdiguié grown in the windy, cold Arroyo Seco produces a wine reminiscent of the "Crus" of Beaujolais - Morgon, Fleurie and Moulin-à-Vent.

WINEMAKER'S COMMENTS

Reflecting an exceptionally warm and dry vintage in this cool climate growing area, the 2015 J. Lohr Estates Wildflower Valdiguié is deeply pigmented, red-purple in color with profuse black cherry and black pepper aromas. The juicy palate is coated with pomegranate and blueberry fruit, leaving a sweet and mildly astringent finish. Serve chilled, and drink your last bottle just in time for the release of the new vintage!

—Steve Peck, red winemaker

FOOD PAIRINGS

Serve chilled with duck confit salad or as a complement to a charcuterie plate of Serrano ham, peppered salami, cornichon and hard cheese.

TECHNICAL NOTES

APPELLATION: Monterey AVA, Monterey County, CA

COMPOSITION (BLEND): 100% Valdiguié

HARVEST DATES: October 27th & 28th, 2015

BRIX AT HARVEST: 22.5° Brix

VINIFICATION:

FERMENTATION: Stainless steel fermented, 65% traditional red wine fermentation to 85°F. and 35% light press from carbonic maceration (whole cluster fermented)

MACERATION: Traditional fermentation portion was 5 days on skins while the carbonic maceration was 21 days to pressing

MATURATION: Aged 4 months in stainless steel tanks prior to bottling

BOTTLING CHEMISTRIES:

PH: 3.52

TOTAL ACIDITY: 0.56 g/100ml

ALCOHOL: 13.2% by volume

RESIDUAL SUGAR: 0.5 g/100ml

CELLARING: Best enjoyed within four years of bottling.

WINE LIST DESCRIPTION

Black cherry and black pepper aromas with a sweet, juicy finish. Served chilled.



J. LOHR
VINEYARDS & WINES

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