

“ The 2018 F&G Vineyard Pinot Blanc is pale yellow in color, highlighted by aromas of ripe green apple, honeysuckle, and pear. These aromas are complemented on the palate by the complex flavors of ripe Fuji apple, Meyer lemon, and melon. The creamy texture completes the long finish. ”

-Kristen Barnhisel
WINEMAKER, WHITE WINES

2018 J. LOHR F&G VINEYARD PINOT BLANC

Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES

VINTAGE

Pinot Blanc was one of the 11 original varietal plantings by Jerry Lohr in Arroyo Seco in 1972. This year, we are pleased to offer a blend made from grapes grown in our sustainably farmed joint venture, F&G Vineyard. The 2018 growing season was characterized by a very cool spring in the Arroyo Seco. Fortunately, summer brought daytime highs in the 80s to help fully ripen the grapes. The cool weather enhanced the fresh apple, pear, melon, and Meyer lemon flavors while the afternoon winds helped slow maturity of the grapes and increase their texture. We harvested this vineyard in two picks – the first to enhance the bright acidity that is the Alsatian side of this grape, and the second to provide a riper melon flavor and rich texture to extend the finish.

VINEYARDS

The grapes for the F&G Vineyard Pinot Blanc are grown in the sand-laden cobblestone soil of the cool and windy Arroyo Seco AVA. 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 texture develops alongside the bright acidity. The F&G Pinot Blanc is created to be a unique, classic expression of the vineyard.

COMPOSITION

100% Pinot Blanc

HARVEST

DATES
September 25 and
October 1, 2018

PROCESS
Hand harvested in the
cool morning

CHEMISTRIES
Brix 24.8°, total acidity
0.68 g/100ml, pH 3.36

VINIFICATION

YEAST
CY3079 and Frootzen
FERMENTATION
Average length of 10 days

MATURATION

Aged for 6 months sur lie
in concrete egg, French
barrel and puncheon,
and poly tank

BARREL TYPE
Neutral French oak and
puncheon

BOTTLING

PH 3.30
TOTAL ACIDITY
0.63 g/100ml
ALCOHOL
14.2% by volume
RESIDUAL SUGAR
0.07 g/100ml
PRODUCTION
378 six-bottle cases,
winery exclusive

CELLARING

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

WINE LIST DESCRIPTION

Aromas and flavors of ripe
green apple, honeysuckle,
and pear.

FOOD PAIRINGS

Apple fennel salad,
quiche Lorraine, shellfish,
cream sauced pastas.



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