

“ The 2019 F&G Vineyard Pinot Blanc is pale yellow in color, highlighted by aromas of paperwhites, melon, and pear. These aromas are complemented on the palate by the complex flavors of ripe Fuji apple and Meyer lemon, with creamy texture and a long finish. ”

- Kristen Barnhisel
WINEMAKER, WHITE WINE

2019 J. Lohr F&G Vineyard Pinot Blanc Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES

VINEYARD

The grapes for the F&G Vineyard Pinot Blanc are grown in the sand-laden cobblestone soils of the cool and windy Arroyo Seco appellation. These rugged soils keep yields in check and produce fruit with varietal intensity, minerality, and exceptional weight. The long, cool growing season in the Arroyo Seco ensures that texture develops alongside the bright acidity. The F&G Pinot Blanc is created to be a unique, classic expression of the vineyard.

VINTAGE

Pinot Blanc was one of the eleven original varietal plantings by Jerry Lohr in the Arroyo Seco appellation in 1972. Today, we are pleased to offer a Pinot Blanc from our sustainably farmed joint venture, the F&G Vineyard. The 2019 growing season was characterized by a very cool spring in the Arroyo Seco. Fortunately, summer brought with it 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 spotlight the bright acidity that is the Alsatian side of this grape, and the second to provide riper, melon flavors and rich texture to extend the finish.

HARVEST

DATES
September 17th and 23rd,
2019

PROCESS
Hand harvested in the
cool morning

CHEMISTRIES
Brix 24.5°
TA 0.70 g/100ml
pH 3.42

VINIFICATION

YEAST
CY3079 and Frootzen

FERMENTATION
Average length of 7 days

MATURATION

AGING
Aged for 6 months sur lie
in concrete egg and French
oak cooperage

FORESTS
Emphasis is on tight-grain
structure French oak from
the center of France

COOPER
Louis Latour

BOTTLING

ACIDITY
pH 3.39
TA 0.70 g/100ml

ALCOHOL
14.2% by volume

PRODUCTION
224 six-bottle cases

COMPOSITION

100% Pinot Blanc

CELLARING

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

FOOD PAIRINGS

Serve as an aperitif to
complement Taleggio
cheese, or alongside
apple-fennel salad or
shellfish with lemon aioli.

