

“The 2023 F&G Vineyard Pinot Blanc is highlighted by aromas of white floral, yellow rose, quince, crushed rock, and pear. These aromas are complemented on the palate by the complex flavors of ripe melon, Meyer lemon, and marzipan with a creamy texture and long finish from fermentation and aging in the large vessels.”

- Kristen Barnhisel  
WINEMAKER, WHITE WINE

# 2023 J. LOHR F&G VINEYARD PINOT BLANC Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES • WINERY EXCLUSIVE

## VINEYARD

The grapes for the F&G Vineyard Pinot Blanc are grown in the sandy, cobblestone-laden soils 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 grapes' natural bright acidity. The F&G Pinot Blanc is crafted to be a unique, classic expression of the region and the estate.

## VINTAGE

The 2023 growing season at our sustainably farmed, joint venture F&G Vineyard in the Arroyo Seco was characterized by a very cool early spring, followed by daytime highs in the 80s during the summer that helped fully ripen the grapes. 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 riper, melon flavors and rich texture to extend the finish.



## HARVEST

**DATES**  
October 9-13, 2023

**PROCESS**  
Multiple early morning picks

**CHEMISTRIES**  
Brix 24.2°  
TA 0.52 g/100ml  
pH 3.45

## COMPOSITION

100% Pinot Blanc

## VINIFICATION

**YEAST**  
CY3079 and Frootzen

**FERMENTATION**  
Average length of 23 days

## MATURATION

**TIME IN BARREL**  
Aged for 6 months sur lie in concrete egg, French oak barrel and puncheon

**BARREL TYPE**  
Neutral French oak

## BOTTLING

**ACIDITY**  
pH 3.49  
TA 0.61g/100mL

**ALCOHOL**  
14.2%

**RESIDUAL SUGAR**  
0.09g/100mL

**PRODUCTION**  
247 cases

## CELLARING

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

## FOOD PAIRINGS

Shellfish, apple-fennel salad, or cauliflower-gruyere souffle

