

2023 J. LOHR ESTATES

FLUME CROSSING

SAUVIGNON BLANC

“Spotlights aromas of honeysuckle, lime, sweet herbs, and fig. These aromas are complemented on the palate by the bright flavors of grapefruit, kiwi, key lime, and passionfruit, with the rich texture and long finish provided by acacia barrels.”

—Kristen Barnhisel, winemaker, white wine

VINEYARDS

The grapes for the Flume Crossing Sauvignon Blanc are grown in the well-drained, sandy, cobblestone soils deposited by the Arroyo Seco River over the centuries. These rugged soils keep yields in check and produce fruit with varietal intensity, minerality, and exceptional weight. Flume Crossing is crafted to be an expression of pure varietal character, influenced only by its terroir and gently guided by minimal, sustainable farming and winemaking practices.

VINTAGE

The 2023 growing season was characterized by an unusually cool spring and summer in Monterey County. The mild weather enhanced the grapefruit, lime, and sweet herb flavors in the grapes and retained the fresh acidity, while the afternoon winds slowed maturity of the grapes and increased their texture. Harvesting of the Sauvignon Blanc began in early October, with each block being assessed and picked at optimal ripeness over a two-week period.

COMPOSITION BLEND

100% Sauvignon Blanc

ORIGIN

Monterey County, CA

HARVEST DATES

October 2 - 20, 2023

BRIX AT HARVEST

24.2° Brix average

CELLARING

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

MATURATION

Aged 70% in stainless steel barrel and tank; 30% in neutral French oak barrels and puncheons, new and used acacia barrels

BOTTLING CHEMISTRIES

pH: 3.40

Total Acidity: 0.67 g/100mL

Alcohol: 13.5% by volume

Residual Sugar: 0.20 g/100mL (dry)

WINE LIST DESCRIPTION

A crisp, well-balanced Sauvignon Blanc with lively acidity, key lime, grapefruit, and sweet herbs, with a textured finish.

CERTIFIED SUSTAINABLE

The Certified California Sustainable logo on the Flume Crossing back label attests that at least 85% of the grapes were grown in a certified sustainable vineyard, that 100% of the grapes are from California, and that the wine was crafted in a certified sustainable winery.



FOOD PAIRINGS

Serve as an aperitif with goat cheese, oysters, or sardines; a delightful accompaniment to sushi and sashimi, or pesto or chimichurri-sauced dishes