

2024 J. LOHR ESTATES

FALCON'S PERCH

PINOT NOIR

“Bright strawberry, raspberry, and watermelon fruit notes meld with clove and sagebrush on the nose. Delicate tannins on the mid-palate are complemented by dried cherry, black tea, and umami flavors on the finish.”

—Brenden Wood, red winemaker and Steve Peck, vp winemaking

VINEYARDS

Our Falcon's Perch Pinot Noir is crafted from cool-climate grapes grown in select vineyards within and surrounding the Arroyo Seco and Santa Lucia Highlands appellations of Monterey County. This region has earned a well-deserved reputation for producing world-class Pinot Noir. Newer Dijon clones 667 and 777 are the backbone of this release of Falcon's Perch, named for the bird which made its home in the lone pine tree among the vines, safeguarding the grapes from vertebrate pests while preserving the ecosystem's natural balance.

VINTAGE

The 2024 growing season was marked by a second year of above-average winter and spring rainfall, fully recharging soils and supporting healthy vine growth. A cool spring and a moderately warm summer led to good fruit set, average yields, and minimal disease pressure. Two autumn heatwaves, with a long cooling period in between, pushed clusters to ideal ripeness, producing Pinot Noir with layers of complexity and vibrant fruit flavors.

FOOD PAIRINGS

A pinch of red pepper really sets off this Pinot Noir. Delicious when paired with Spanish chorizo or paella. Also matches well with mushroom dishes or Pacific salmon.

COMPOSITION BLEND

100% Pinot Noir

ORIGIN

Monterey County, CA

CELLARING

Tannin structure will soften in the first year of aging, along with the evolution of a lovely bottle bouquet. Best between 2026 and 2030.

HARVEST DATES

Harvested slowly over a three-week timeframe, from September 12th to October 4th, 2024

BRIX AT HARVEST

25.0° Brix on average

VINIFICATION

Fermentation: Whole-berry fermentation in 24-ton upright tanks.

Cooler fermentation temperatures in the low 80s helped us capture nuanced varietal aromas

Malolactic: 100% ML+

Maturation: 90% aged in stainless steel tank; 10% aged in neutral French oak cooperage

BOTTLING CHEMISTRIES

pH: 3.60

Alcohol: 13.5% by volume

Total Acidity: 0.55 g/100mL

Residual Sugar: 0.161 g/100mL (dry)

WINE LIST DESCRIPTION

Classic cool-climate strawberry and sage Pinot Noir character with dried cherry on the finish.

CERTIFIED SUSTAINABLE

The Certified California Sustainable seal on the Falcon's Perch back label attests that at least 85% of the grapes were grown on a certified sustainable vineyard and that the wine was produced in a certified sustainable winery.

