

2024 J. LOHR ESTATES

# FLUME CROSSING

## SAUVIGNON BLANC

"The 2024 Flume Crossing Sauvignon Blanc showcases aromas of honeysuckle, lime, ripe grapefruit, sweet herbs, and fig. The palate displays bright flavors of kiwi, key lime, and passionfruit, with a balanced texture and a long finish."

—Kristen Barnhisel, winemaker, white wine

### VINEYARDS

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

### VINTAGE

The 2024 growing season in the Arroyo Seco was a uniquely long one, with very cool temperatures during the spring. The cool temperatures enhanced the grapefruit, fig, lime, and sweet herb flavors in the grapes and retained the fresh acidity, while the afternoon winds slowed maturity of the grapes in September and increased their texture. Harvesting of the Sauvignon Blanc began in mid-September; each block was picked at optimal ripeness until October 5th, giving the final blend the full spectrum of the variety's possible flavors.

### COMPOSITION BLEND

100% Sauvignon Blanc

### ORIGIN

Arroyo Seco, Monterey

### HARVEST DATES

September 16 - October 5, 2024

### BRIX AT HARVEST

24.4° Brix average

### CELLARING

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

### MATURATION

70% in stainless steel; 30% in barrel: new and used Acacia wood and neutral French oak

### BOTTLING CHEMISTRIES

pH: 3.37

Total Acidity: 6.6 g/100mL

Alcohol: 13.5% by volume

Residual Sugar: 0.18 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; enjoy as a pairing to sushi, ahi, or dishes with chimichurri sauces.