

2025 J. LOHR ESTATES

FLUME CROSSING

SAUVIGNON BLANC

“The 2025 Flume Crossing Sauvignon Blanc showcases aromas of honeysuckle, fresh key lime, fig, and sweet herbs. These aromas are complemented on the palate by the bright flavors of kiwi and ripe grapefruit with the balanced texture and long finish provided by barrel aging.”

—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 2025 growing season in 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. Harvest was the latest on record, beginning September 28 and continuing until October 13 - each block being picked at optimal ripeness.

COMPOSITION BLEND

100% Sauvignon Blanc

ORIGIN

Arroyo Seco, Monterey

HARVEST DATES

September 28 - October 13, 2025

BRIX AT HARVEST

23.9° Brix average

CELLARING

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

MATURATION

63% in stainless steel; 37% in barrel: new and used Acacia wood and neutral French oak

BOTTLING CHEMISTRIES

pH: 3.36

Total Acidity: 6.65 g/100mL

Alcohol: 13.5% by volume

Residual Sugar: 0.17 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.