

2021 J. LOHR ESTATES

FLUME CROSSING

SAUVIGNON BLANC

“The 2021 Flume Crossing Sauvignon Blanc is pale yellow in color, highlighted by aromas of honeysuckle, lime, sweet herbs, and fig. These aromas are complemented on the palate by bright flavors of grapefruit, kiwi, passion fruit, and guava, with the rich texture and long finish provided by the 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. 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 the fleeting, exotic fruit flavors of Sauvignon Blanc are retained along with a vibrant natural acidity. 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 2021 growing season was characterized by a very cool spring and summer in the Arroyo Seco; it was the coolest Sauvignon Blanc harvest since 2012. The cool 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 late September and each block was picked at optimal ripeness into early October, giving this Flume Crossing blend the full spectrum of Sauvignon Blanc flavors.

COMPOSITION BLEND

100% Sauvignon Blanc

ORIGIN

Arroyo Seco, Monterey County, CA

HARVEST DATES

September 24 - October 6, 2021

BRIX AT HARVEST

25.3° Brix average

CELLARING

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

VINIFICATION

Maturation: Aged in puncheon, barrel, stainless steel barrel, and stainless steel tank, with 70% in stainless steel and 30% in wood (20% new wood)

Barrel Type: New and used acacia barrels; neutral French oak barrels; stainless steel barrels

BOTTLING CHEMISTRIES

pH: 3.38

Total Acidity: 0.71 g/100ml

Alcohol: 13.5% by volume

Residual Sugar: 0.19 g/100ml

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 Winegrowing 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 herbed goat cheese, oysters, or sardines, and enjoy as an entrée with sushi, sashimi, or tilapia with lime-chimichurri marinade.