

2021 J. LOHR ESTATES

FALCON'S PERCH

PINOT NOIR

"The 2021 J. Lohr Estates Falcon's Perch showcases the spicy strawberry character that is a hallmark of Monterey County 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 camphor, dried cherry, and black tea on the finish."

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

VINEYARDS

Our Falcon's Perch Pinot Noir is produced from cool climate grapes grown in the Arroyo Seco and Santa Lucia Highlands regions of central Monterey County. This area has earned a well-deserved reputation for producing world-class Pinot Noir. Over the past two decades, the introduction of Dijon clones of Pinot Noir, along with the old standby Pommard clone, has dramatically increased the quality of the varietal here. These newer clones are the backbone of this release of Falcon's Perch. The wine was named for the bird which had made its home in the lone pine tree among the vines, safeguarding the grapes from vertebrate pests while preserving the ecosystem's balance.

VINTAGE

Monterey County underwent an especially dry winter and spring in 2021. Though dry, spring and summer temperatures were mild, with daytime temperatures between flower bloom and veraison below average. Pinot Noir crop yields were modest in 2021 and the cool but dry weather allowed for slow ripening and retention of the delicate, expressive aromatics found in this noble grape. We began harvesting Pinot Noir on the morning of September 25th in the Santa Lucia Highlands and moved to our vineyards in the Arroyo Seco four days later. Approximately 15% of the fruit was fermented whole cluster, with stems, to accentuate the spicy strawberry notes that Monterey Pinot Noir is prized for. About 20% of the blend was aged in 2nd and 3rd-fill French oak barrels, while the remainder was aged in tank, on light lees with batonnage - to preserve freshness and retain the vintage's nuanced varietal character.

FOOD PAIRINGS

A pinch of red pepper in a recipe really sets off this Pinot Noir. Delicious when paired with Spanish chorizo or paella. Also matches well with mushroom dishes or roast 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 2023 and 2026.

HARVEST DATES

Weeks of September 25 and October 13, 2021

BRIX AT HARVEST

25.9° Brix on average

COLD SOAK

3-day cold soak prior to fermentation

VINIFICATION

Fermentation: Fermented in 12-ton open-top tanks and 24-ton upright tanks with a short period of skin contact to extract fruit flavor with minimal astringency. Cooler fermentation temperatures in the low 80s helped us capture nuanced varietal aromas.

Malolactic: 100% ML complete

Maturation: 80% aged in stainless steel tanks; 20% aged in 2nd and 3rd-fill French oak barrels

BOTTLING CHEMISTRIES

pH: 3.67

Alcohol: 13.9% by volume

Total Acidity: 0.56 g/100ml

Residual Sugar: 0.10 g/100ml (dry)

WINE LIST DESCRIPTION

Strawberry and sage with dried cherry on the finish.

CERTIFIED SUSTAINABLE

The Certified California Sustainable Winegrowing logo 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.

