

“This limited-release Pinot Blanc displays aromas of ripe apple, yellow rose, and pear. These elements are complemented on the palate by complex flavors of ripe melon and Meyer lemon, a creamy texture, and a long finish.”

- Kristen Barnhisel
WINEMAKER, WHITE WINE

2021 J. LOHR F&G VINEYARD PINOT BLANC Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES - WINERY EXCLUSIVE

VINEYARD

Pinot Blanc was one of the eleven original varieties planted by Jerry Lohr in the Arroyo Seco in 1972. This wine was grown on our sustainably farmed joint venture, the F&G Vineyard. The rugged cobblestone-laden soils in the Arroyo Seco 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 texture develops alongside bright acidity.

VINTAGE

The 2021 growing season was characterized by a very cool spring in the Arroyo Seco. Warmer summer weather with daytime highs in the 80s helped fully ripen the grapes. The earlier cool weather enhanced the fresh fruit flavors while the region's afternoon winds slowed down maturity to increase texture. We harvested in two picks - the first to enhance the bright acidity that is the Alsatian side of this variety and the second to provide riper melon flavors and finish.



HARVEST

DATES
September 30 -
October 1, 2021

PROCESS
Hand-harvested in the
cool morning

CHEMISTRIES
Brix 24.7°
TA 0.68 g/100ml
pH 3.28

COMPOSITION

100% Pinot Blanc

VINIFICATION

YEAST
CY3079 and Frootzen

FERMENTATION
Average length of 20 days

MATURATION

TIME IN BARREL
Aged for 6 months sur lie
in concrete egg, French
oak barrels, and
puncheons

BARREL TYPE
Neutral French oak

FORESTS
Emphasis on tight-grain
structure French oak from
the Center of France

COOPERS
Louis Latour

BOTTLING

ACIDITY
pH 3.48
TA 0.66 g/100ml

ALCOHOL
14.2% by volume

RESIDUAL SUGAR
0.04% (dry)

PRODUCTION
135 cases

CELLARING

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

FOOD PAIRINGS

Serve as an aperitif to
complement Taleggio
cheese, or alongside
apple-fennel salad, or
shellfish with lemon aioli.

