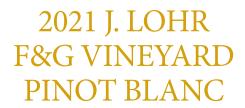
CC This limited-release Pinot Blanc displays aromas of ripe apple, yellow rose, and pear. These elements are complemented on the palate by complex flavors of ripe melon and Meyer lemon, a creamy *texture, and a long finish.* **)**

- Kristen Barnhisel WINEMAKER, WHITE WINE



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

HARVEST

CHEMISTRIES

TA 0.68 g/100ml

100% Pinot Blanc

Brix 24.7°

pH 3.28

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.



DATES YEAST September 30 -CY3079 and Frootzen October 1, 2021 FERMENTATION PROCESS Hand-harvested in the cool morning

TIME IN BARREL Aged for 6 months sur lie in concrete egg, French oak barrels, and Average length of 20 days puncheons BARREL TYPE Neutral French oak **FORESTS**

Emphasis on tight-grain structure French oak from the Center of France COOPERS Louis Latour

MATURATION

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.

COMPOSITION

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

VINIFICATION





