

“ Opens with aromas of honeysuckle, grapefruit, passion fruit, and a hint of fig. These aromas are complemented on the palate by bright flavors of ripe key lime, vanilla, Meyer lemon, and tarragon. The finished wine displays a rich palate texture and long finish. ”

- Kristen Barnhisel
WINEMAKER, WHITE WINE

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

J. LOHR VINEYARD SERIES • WINERY EXCLUSIVE

VINEYARD

The grapes for the F&G Vineyard Sauvignon Blanc are grown in the sand-laden cobblestone soils of the cool and windy Arroyo Seco AVA. 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 F&G Vineyard Sauvignon Blanc is crafted to be a New World expression of pure varietal character in a classic, Old World style.

VINTAGE

The 2021 growing season was characterized by a very cool spring and summer in the Arroyo Seco - the coolest since 2012. The cool weather and typical summer afternoon winds proved ideal for gradual ripening of the Sauvignon Blanc grapes at our sustainably farmed joint venture F&G Vineyard. The cool weather enhanced the grapefruit, passion fruit, and Meyer lemon flavors in the Sauvignon Musqué grapes, while the afternoon winds helped slow maturity of the grapes and increase their texture. This wine is a blend of two different picks fermented in three barrel types, each bringing freshness and complexity to the final blend.



HARVEST

DATES
September 30 - October 4, 2021

PROCESS
Cool morning hand-harvest

CHEMISTRIES
24.7 Brix
0.63 g/100mL TA
3.34 pH

COMPOSITION

100% Sauvignon Blanc

VINIFICATION

YEAST
VL3, VIN13, Frootzen

FERMENTATION
Average length of 12 days

MATURATION

TIME IN BARREL
Aged for 5 months sur lie in 55% stainless steel and 45% barrel (10% new wood)

BARREL TYPE
French oak barrels, acacia puncheons, and stainless steel barrels

COOPERS
Louis Latour

BOTTLING

ACIDITY
pH 3.26
TA 0.74 g/100ml

ALCOHOL
14.2% by volume

RESIDUAL SUGAR
0.09% (dry)

PRODUCTION
115 cases

CELLARING

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

FOOD PAIRINGS

Enjoy this wine as an aperitif with goat cheese or oysters, or with an entrée of spring vegetable risotto or lemon-tahini chicken

