

“This wine is the result of our meticulous selection of only the best botrytis-affected berries. Its deep golden hues, firm acidity, and layers of ripe orange, apricot, white peach, orange marmalade, and honeycomb are reminiscent of the great Trockenbeerenauslese wines of Germany. These flavors are carried on the palate by fresh natural acidity and rich texture through the finish.”

- Kristen Barnhisel
WINEMAKER, WHITE WINE

2021 J. LOHR LATE HARVEST WHITE RIESLING

Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES

VINEYARD

In 1998, we began a joint venture planting partnership with our longtime neighbor in the Arroyo Seco appellation, Michael Griva. In 2006, he planted Riesling on a series of small mesas close to the Arroyo Seco River, internally designated as Blocks 9 and 10. The soils in the area are gravelly, sandy loam, with large cobbles deposited by the river over the millenia; this provides a perfect, well-drained medium for the Riesling vines to grow and showcase their Arroyo Seco terroir.

VINTAGE

The 2021 growing season in the Arroyo Seco was characterized by a very cool spring. The early summer season was the the coolest in a decade, providing gradual ripening conditions for the Riesling grapes, as the cold nights allowed the vines to retain their natural acidity. Conditions in the fall were ideal for the growth of Botrytis or “noble rot” in the vineyard. After several passes to remove any unwanted berries, the best of this Botrytis-laden fruit was hand-picked into bins the morning of December 10th at 31.5° Brix.

HARVEST

DATES
December 10, 2021

PROCESS
Hand-harvested into small bins, destemmed 50%, held overnight, pressed to taste

CHEMISTRIES
Brix 31.5°
pH 3.58
TA 0.42 g/100ml

COMPOSITION

100% White Riesling

VINIFICATION

YEAST
Laffort VL 1

FERMENTATION
In 55-gallon stainless steel barrels for 4 months

MATURATION

TIME IN BARREL
In 55-gallon stainless steel barrels, with lees stirring every 2 weeks

BOTTLING

ACIDITY
pH 3.4
TA 0.81 g/100mL

ALCOHOL
12.00% by volume

RESIDUAL SUGAR
9.70 g/100mL

PRODUCTION
354 cases

CELLARING

Delicious now, but can be properly cellared for up to 10 years.

WINE LIST DESCRIPTION

Layers of apricot, dried figs, and honeysuckle with a natural sweetness.

FOOD PAIRINGS

Pairs well with blue cheeses, nuts, crème brûlée, apricot tart, or passion fruit desserts.

