

“The 2022 F&G Vineyard Pinot

Blanc displays aromas of yellow rose, apple, and pear. Complex flavors of ripe melon and Meyer lemon emerge, with a creamy texture and a long finish from fermentation and aging in the large vessels.”

- Kristen Barnhisel  
WINEMAKER, WHITE WINE

# 2022 J. LOHR F&G VINEYARD PINOT BLANC Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES - WINERY EXCLUSIVE

## VINEYARD

The grapes for the F&G Vineyard Pinot 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 texture develops alongside the bright acidity.

## VINTAGE

Pinot Blanc was one of the 11 original varieties planted by Jerry Lohr in the Arroyo Seco in 1972. Pinot Blanc is an offshoot of the red grape Pinot Noir. The 2022 growing season at our partner F&G Vineyard was characterized by a very cool early spring. Late spring and summer brought daytime highs in the 80s, helping to fully ripen the grapes. We harvested this vineyard in two picks - the first to enhance the bright acidity that is the Alsatian side of this grape and the second to provide riper, melon flavors and rich texture to extend the finish.



## HARVEST

DATES  
*September 13 - 14, 2022*

PROCESS  
*Harvested during the cool of the morning*

CHEMISTRIES  
*Brix 25.3°  
TA 0.67 g/100ml  
pH 3.40*

## COMPOSITION

*100% Pinot Blanc*

## VINIFICATION

YEAST  
*CY3079 and Frootzen*

FERMENTATION  
*Average length of 48 days*

## MATURATION

TIME IN BARREL  
*Aged for 6 months sur lie in concrete egg, French oak barrel, and puncheon*

BARREL TYPE  
*Neutral French oak and puncheon*

## BOTTLING

ACIDITY  
*pH 3.41  
TA 0.61 g/100ml*

ALCOHOL  
*14.2% by volume*

RESIDUAL SUGAR  
*0.04% (dry)*

PRODUCTION  
*275 cases*

## CELLARING

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

## FOOD PAIRINGS

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

