Showcases aromas of honeysuckle, yellow floral, grapefruit, muscat, and a hint of fig. These aromas are complemented on the palate by bright flavors of ripe key lime, vanilla, Meyer lemon, marzipan, and dried tarragon. A rich palate texture and and long finish are provided by the French and Acacia barrels and puncheons.

- Kristen Barnhisel

2023 J. LOHR F&G VINEYARD SAUVIGNON BLANC

Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES • WINERY EXCLUSIVE

VINEYARD

The grapes for this limited-release Sauvignon Blanc were grown in the sand and cobblestone-laden soils of our partnering F&G Vineyard in the cool and windy Arroyo Seco AVA. These rugged soils keep yields in check and produce fruit with intensity, minerality, and exceptional weight. 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 2023 growing season was characterized by moderate days with daytime highs in the 70s to 80s in the late spring and summer. The characteristic winds off nearby Monterey Bay provided ideal conditions for gradual ripening of the Sauvignon Blanc grapes and a gentle reprieve from the warmth of early September. The cool weather enhanced the key lime, grapefruit, passionfruit, and Meyer lemon flavors in the Sauvignon Musque grapes, while the afternoon winds helped slow maturity and increase texture.



HARVEST COMPOSITION 100% Sauvignon Blanc DATES October 2 - 20, 2023 VINIFICATION **PROCESS** YEAST Hand-picked in the VL3, VIN13, Frootzen cool morning FERMENTATION **CHEMISTRIES** Average length of 16 23.7 Brix days 0.62 g/100mL TA 3.34 pH

Aged for 5 months sur
lie

BARREL TYPE
French oak barrels
+ Acacia puncheons
(70%), stainless steel
barrels (30%)

COOPER

Louis Latour

MATURATION

TIME IN BARREL

ACIDITY
pH 3.30
TA 0.7 g/100ml
ALCOHOL
14.2% by volume
RESIDUAL SUGAR
0.07%
PRODUCTION
355 cases

BOTTLING

CELLARING

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

FOOD PAIRINGS Spring vegetable risotto, shellfish, lemon-tahini chicken



