

2023 J. LOHR ESTATES

FALCON'S PERCH

PINOT NOIR

“Showcases the spicy strawberry character that is a hallmark of Pinot Noir from Monterey. Bright berry and watermelon notes meld with clove and sagebrush on the nose. Delicate tannins on the mid-palate are complimented by dried cherry, black tea, and umami flavors on the finish.”

—Brenden Wood, red winemaker and Steve Peck, vp winemaking

VINEYARDS

Our Falcon's Perch Pinot Noir is produced from cool-climate grapes grown in select vineyards within and surrounding the Arroyo Seco and Santa Lucia Highlands appellations of central Monterey County. This region has a well-earned reputation for producing world-class Pinot Noir; over the past decade, the introduction of Dijon clones, in concert with the old standby Pommard clone, has dramatically increased the quality of the variety here. These newer clones are the backbone of this release of Falcon's Perch - named for the small raptor which had made its home in the lone pine tree among the vines.

VINTAGE

Monterey County received abundant winter rainfall December 2022 through March 2023; the much-needed rainstorms rejuvenated the soil after several years of drought-like conditions. Daytime temperatures were exceptionally cool spring through summer - forcing clusters to mature slowly. Steady weather prevailed throughout the early fall, allowing us to pick berries at peak phenological ripeness with outstanding color and flavor development. We began harvesting Pinot Noir in the Arroyo Seco on October 3rd and continued picking almost every morning through October 17th. About 15% of the fruit was fermented whole cluster, with stems, to add peppery, spicy notes that accent the rich strawberry flavors that our Monterey-grown Pinot Noir is prized for.

FOOD PAIRINGS

A pinch of red pepper really sets off this Pinot Noir. Delicious when paired with Spanish chorizo or paella. Also matches well with mushroom dishes or grilled or roasted salmon.

COMPOSITION BLEND

100% Pinot Noir

ORIGIN

Monterey County, CA

CELLARING

Tannin structure will soften in the first year of aging, along with the evolution of a lovely bottle bouquet. Best between 2025 and 2029.

HARVEST DATES

October 3 and 5-17, 2023

BRIX AT HARVEST

24.9° Brix on average

VINIFICATION

Fermentation: 85% whole berry and 15% whole cluster in open-top, upright tanks. Cooler fermentation temps in the low 80s helped us capture nuanced varietal aromas; whole-cluster fermentation added peppery accents on the palate.

Malolactic: 100% malolactic complete

Maturation: 90% aged in stainless steel tanks; 10% aged in 2nd and 3rd-fill French oak barrels.

BOTTLING CHEMISTRIES

pH: 3.62

Alcohol: 13.5% by volume

Total Acidity: 0.54 g/100ml

Residual Sugar: 0.30 g/100ml (dry)

WINE LIST DESCRIPTION

Strawberry and sage with dried cherry on the bright finish.

CERTIFIED SUSTAINABLE

The Certified California Sustainable seal on the Falcon's Perch back label attests that at least 85% of the grapes were grown on a certified sustainable vineyard and that the wine was produced in a certified sustainable winery.

