

“Our best expression of cool-climate Pinot Noir from the Arroyo Seco. Pleasing Bing cherry and strawberry candy aromas accompanied by spicy black pepper, cinnamon stick, and black tea. Bright strawberry sorbet flavors balance with creamy, open-knit tannins and a long pomegranate-infused finish.”

- **Brenden Wood**  
RED WINEMAKER

# 2023 J. LOHR FOG'S REACH PINOT NOIR

## Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES

### VINEYARD

Our CSWA Certified Sustainable Pinot Noir vineyard resides in the cool and windy enclave of the Arroyo Seco appellation of Monterey County. Comprised of two early-ripening Dijon selections of Pinot Noir (clones 667 and 777), as well as late-ripening Pommard 4, the vines are grown on extremely well-drained, loamy sand and gravelly loam soils intermixed and underlain by large, potato-sized cobblestones. The unique combination of soil, climate, and viticulture produces deeply-colored Pinot Noir with refined structure and flavor.

### 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. Thankfully, steady weather held out for the duration of autumn which allowed us to pick berries in pristine condition with outstanding flavor development, extractable color, and balanced natural acidity. We hand-harvested Clones 667 and 777 from our Fog's Reach vineyard on October 9th. After fermentation, the wine received 8-months of aging on light lees, in 26% new French oak barrels and the remainder in 4th-fill French barrels. This imparts subtle oak notes and viscosity on the palate while maintaining the fruit signature of this terroir-driven Pinot Noir.

### HARVEST

DATE  
*October 9th, 2023*

PROCESS  
*Hand-picked, de-stemmed, and sorted*

CHEMISTRIES  
*Brix 27.7°  
TA 0.76 g/100ml  
pH 3.27*

### COMPOSITION

*100% Pinot Noir,  
clones 667 and 777*

### VINIFICATION

YEAST  
*ICV-D80*

FERMENTATION  
*Whole berry in 12-ton open-top tanks, with manual punchdowns two to three times daily*

TEMPERATURE  
*Moderate: peak temp at 82°F*

MALOLACTIC  
*100% ML complete in French oak barrels*

### MATURATION

TIME IN BARREL  
*8 months in French oak - 26% new wood*

BARREL TYPE  
*French Burgundy barrels; medium, medium plus, and heavy toast*

COOPERS  
*François Frères and Louis Latour*

### BOTTLING

ACIDITY  
*pH 3.59  
TA 0.53 g/100ml*

ALCOHOL  
*14.8% by volume*

RESIDUAL SUGAR  
*0.09 g/100ml (dry)*

PRODUCTION  
*3,231 6-bottle cases*

### CELLARING

*5-plus years aging potential with the greatest evolution of complex aromas within the first year in bottle.*

### WINE LIST

DESCRIPTION  
*Cool-climate Pinot Noir expressing strawberry, sage, and cherry elements.*

### FOOD PAIRINGS

*Pair with braised short ribs over creamy mashed potatoes or spicy kung pao chicken and rice.*

