

“This wine is the result of our meticulous selection of only the best botrytis-affected berries. Its deep golden hues and layers of apricot, white peach, yellow floral, ginger, 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

2023 J. LOHR LATE HARVEST WHITE RIESLING

Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES

VINEYARD

In 1998, we began a planting partnership with our longtime neighbor in the Arroyo Seco, Michael Griva. In 2006, we planted Riesling on a series of small mesas on the Griva family property, close to the Arroyo Seco River. The soils in the area are largely gravelly, sandy loam, with ubiquitous large cobblestones deposited by the river over the millennia, providing a well-drained medium for the Riesling vines to grow and showcase the appellation's terroir.

VINTAGE

The 2023 growing season was characterized by a very cool spring and summer in the Arroyo Seco. The gradual ripening and the cool nights allowed the Riesling fruit to retain its natural acidity. Conditions in the fall were ideal for the growth of Botrytis or “noble rot.” The resulting raisining and concentration of sugars is perfect for crafting luxury-class, late harvest dessert wine. After several passes to remove any unwanted berries, the best of this Botrytis-laden fruit was hand-picked into bins in early November.



HARVEST

DATES
November 9 - 13, 2023

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

CHEMISTRIES
Brix 28.5°
pH 3.57
TA 0.44 g/100ml

COMPOSITION

100% White Riesling

VINIFICATION

YEAST
Laffort VL 1

FERMENTATION
In 55-gallon stainless steel barrels

MATURATION

TIME IN BARREL
5 months in stainless steel; lees stirring weekly

BOTTLING

ACIDITY
pH 3.49
TA 0.73 g/100mL

ALCOHOL
11.5% by volume

RESIDUAL SUGAR
11.0 g/100mL (sweet)

PRODUCTION
441 cases

CELLARING

Delicious now, but can be properly cellared for 10 to 15 years

WINE LIST DESCRIPTION

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

FOOD PAIRINGS

Pairs well with blue cheeses, nuts, apricot tart, apple pie, or passionfruit desserts

