

“Showcases aromas of honeysuckle, yellow floral, grapefruit, passionfruit, lemongrass, and a hint of fig. These aromas are complemented on the palate by bright flavors of key lime, Meyer lemon, mineral, vanilla, and dried tarragon with a smooth palate texture and long finish provided by the French and Acacia barrels and puncheons.”

- Kristen Barnhisel
WINEMAKER, WHITE WINE

2024 J. LOHR F&G VINEYARD SAUVIGNON BLANC Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES • WINERY EXCLUSIVE

VINEYARD

The Sauvignon Blanc grapes from our partnering F&G Vineyard 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 fleeting, exotic fruit flavors of Sauvignon Blanc are retained along with a vibrant natural acidity. The F&G Vineyard Sauvignon Blanc is created to be a New World expression of pure varietal character in a classic, Old World style.

VINTAGE

The 2024 growing season in Monterey was characterized by a cooler than normal spring and early summer, followed by moderate days with daytime highs in the 70s to 80s late summer into the fall. The cool weather enhanced the key lime, grapefruit, passionfruit, and Meyer lemon flavors in the Sauvignon Musque grapes, while the typical afternoon winds coming south off Monterey Bay helped slow maturity of the grapes and increase their texture.

HARVEST

DATES
September 18 - 27,
2024

PROCESS
By hand in the cool
mornings

CHEMISTRIES
24.5 Brix
0.57 g/100mL TA
3.33 pH

COMPOSITION

100% Sauvignon Blanc

VINIFICATION

YEAST
VL3, VIN13, Frootzen

FERMENTATION
Average length of 19
days

MATURATION

TIME IN BARREL
Aged for 6 months sur lie
in 42% stainless steel and
58% barrel (8% new)

BARREL TYPE
French oak barrels,
Acacia barrels and
puncheons, and stainless
steel barrels

BOTTLING

ACIDITY
pH 3.29
TA 0.69g/100mL

ALCOHOL
14.2% by volume

RESIDUAL SUGAR
0.08% (dry)

PRODUCTION
392 cases

CELLARING

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

FOOD PAIRINGS

Enjoy this wine as
an aperitif with goat
cheese or oysters, or
with an entrée of

herbed chicken, pasta
primavera, or shrimp
scampi

