

“Our best expression of cool-climate Pinot Noir from the Arroyo Seco. Displays pleasing Bing cherry and strawberry candy aromas accompanied by notes of black pepper, cinnamon stick, and black tea. On the palate, bright strawberry sorbet flavors balanced with creamy, open-knit tannins and a long, pomegranate and sage-infused finish.”

- Brenden Wood
RED WINEMAKER

2024 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, 777), as well as late-ripening Pommard 4, the vines are grown on well-drained, loamy sand and gravelly loam soils intermixed and underlain by large potato-sized cobblestones. The unique combination here of soil and climate produces deeply-colored Pinot Noir with elegant, refined structure and flavor.

VINTAGE

The 2024 vintage was characterized by a cool spring and summer, while September brought with it warmer weather to fully ripen the Pinot Noir grapes. The cooler season and extended time on the vine provided a classic Arroyo Seco combination of berry and spice flavors, acidity, and balanced texture. The clone 667 and 777 grapes were handpicked on September 23, 2024. Sixteen percent of the fruit was kept as whole clusters and crushed by foot. After fermentation, the wine spent 8 months in Burgundy-style French oak barrels from renowned coopers François Frères and Louis Latour.

HARVEST

DATE
September 23rd, 2024

PROCESS
Handpicked. De-stemmed and sorted by the Pellenc Selectic system; 16% of the berries were kept whole cluster and foot-stomped prior to adding to the fermenter.

CHEMISTRIES
Average Brix 24.2°
TA 0.72 g/100ml
pH 3.29

COMPOSITION

100% Pinot Noir, clones 667 and 777

VINIFICATION

YEAST
ICV-D254

FERMENTATION
In 12-ton open-top tanks, with manual punchdowns daily.

TEMPERATURE
Moderate, peak of 82°F

MALOLACTIC
100% ML completes in French oak barrels

MATURATION

TIME IN BARREL
8 months in French oak

BARREL TYPE
Burgundy-style barrels, 26% new

COOPERS
François Frères and Louis Latour

BOTTLING

ACIDITY
pH 3.55
TA 0.53 g/100mL

ALCOHOL
14.8% by volume

RESIDUAL SUGAR
0.056 g/100mL (dry)

PRODUCTION
2,864 six-bottle cases

CELLARING

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

WINE LIST

DESCRIPTION
Classic cool-climate, terroir-driven Pinot Noir expressing strawberry, sage, and cherry elements.

FOOD PAIRINGS

Very versatile: pair with braised short ribs over creamy mashed potatoes or spicy Kung Pao chicken and rice.

