

“ Aromas of strawberry confit
with dashes of orange zest, cola,
and dried flowers. Concentrated
raspberry flavors layer on top of
a creamy, mouth-coating texture
with tiny pinches of anise and
peppercorn on the finish. ”

- Brenden Wood
RED WINEMAKER

2024 J. LOHR HIGHLANDS BENCH PINOT NOIR

Santa Lucia Highlands, Monterey

J. LOHR VINEYARD SERIES • WINERY EXCLUSIVE

VINEYARD

Our Highlands Bench Pinot Noir comes from the Costa Vineyard, just west of the Soledad Mission in the Santa Lucia Highlands appellation of Monterey. We were invited to partner with the Costa family to establish a Pinot Noir and Chardonnay vineyard in 2008 on the family property. We participated in soil evaluation, vineyard layout, and clone and rootstock selection, ultimately choosing the highest elevations and most gravelly soils for Pinot Noir planting. The vines are spaced at five feet within the row and eight and a half feet between rows. The close proximity to Monterey Bay, the eastern slope and aspect, and the elevation above the valley floor provide a cool, sunny and ideal environment for growing intensely flavored Burgundian varieties.

VINTAGE

The 2024 growing season was marked by a second year of above-average winter and spring rainfall, fully recharging soils and supporting healthy vine growth. A cool spring and a moderately warm summer led to good fruit set, average yields, and minimal disease pressure. Two autumn heatwaves, with a long cooling period in between, pushed clusters to ideal ripeness, producing Pinot Noir with layers of complexity and vibrant fruit flavors. Our Pinot Noir for this bottling was handpicked on the morning of September 9, 2024. The fruit was sorted and then bled 20% to increase concentration prior to fermentation. It was aged 8 months on light lees in Burgundy-style French oak barrels, 28% new, prior to bottling in the summer of 2025.

HARVEST

DATES
September 9, 2024

PROCESS
Handpicked into half-ton bins. Destemmed and berry-sorted on Pellenc Selectiv. 11% of the berries were kept whole cluster and foot stomped prior to adding to the fermenter.

CHEMISTRIES
Brix 25.8°
TA 0.82 g/100ml
pH 3.17

COMPOSITION

100% Pinot Noir

VINIFICATION

YEAST
ICV-D80

FERMENTATION
20% saignée with whole berries fermented in 12-ton open-top tanks with light punchdowns one to three times daily.

MALOLACTIC
100% malolactic in barrels

MATURATION

TIME IN BARREL
8 months in French oak

BARREL TYPE
228-liter Burgundy barrels, 28% new

COOPERS
François Frères and Louis Latour

BOTTLING

ACIDITY
pH 3.71
TA 0.56 g/100ml

ALCOHOL
14.9% by volume

RESIDUAL SUGAR
0.066 g/100mL (dry)

PRODUCTION
364 cases

CELLARING

This wine has the structure to age 5 to 7 years, with the greatest fruit evolution in the early years.

FOOD PAIRINGS

Delightful with oysters Rockefeller or grilled salmon and asparagus.



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