

“The 2025 F&G Vineyard Pinot Blanc highlights aromas of white flowers, Meyer lemon, and wet stone. These aromas are complemented on the palate by complex flavors of pear, ripe apple, and melon with a creamy texture and long finish from fermentation and aging in the large vessels.”

- Kristen Barnhisel
WINEMAKER, WHITE WINE

2025 J. LOHR F&G VINEYARD PINOT BLANC Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES • WINERY EXCLUSIVE

VINEYARD

Pinot Blanc, a white grape mutation of Pinot Noir, was one of the 11 original vinifera varieties planted by Jerry Lohr in Arroyo Seco in 1972. The grapes for this F&G Vineyard Pinot Blanc are grown in the area's sand-laden cobblestone soils. 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 texture develops alongside the fruit's bright acidity.

VINTAGE

The 2025 growing season in the Arroyo Seco was characterized by a very cool early spring and summer. The weather was perfect to ripen this cool climate-loving variety, revealing apple blossom, pear, melon, and Meyer lemon flavors. The afternoon winds off nearby Monterey Bay slowed maturity of the grapes, increasing their texture. We harvested this vineyard in two picks - the first to enhance the bright acidity that is the Alsatian side of Pinot Blanc and the second to provide riper melon flavors and richness to extend the finish.

HARVEST

DATES
October 9-11, 2025
PROCESS
Handpicked in the cool of the morning
CHEMISTRIES
Brix 25.1°
TA 4.8g/L
pH 3.39

VINIFICATION

YEAST
CY3079 and Frootzen
FERMENTATION
Average length of 50 days

MATURATION

TIME IN BARREL
Aged for 5 months sur lie in concrete egg, barrel, and puncheon
BARREL TYPE
Neutral French oak cooperage

BOTTLING

ACIDITY
pH 3.45
TA 5.82 g/L
ALCOHOL
14.20%
RESIDUAL SUGAR
1.32 g/L (dry)
PRODUCTION
275 cases

COMPOSITION

100% Pinot Blanc

CELLARING

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

FOOD PAIRINGS

Serve as an aperitif to complement Taleggio cheese, or alongside an entrée of apple-

fennel salad, chicken piccata, or scallops with lemon aioli.

