

“The 2025 F&G Vineyard Sauvignon Blanc showcases aromas of lime, Meyer lemon, daffodil, and fresh herbs. These aromas are complemented on the palate by bright flavors of key lime and grapefruit, with smooth palate texture and a long finish from the French oak and Acacia barrels and puncheons.”

- **Kristen Barnhisel**  
WINEMAKER, WHITE WINE

# 2025 J. LOHR F&G VINEYARD SAUVIGNON BLANC

## Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES • WINERY EXCLUSIVE

### VINEYARD

The grapes for the F&G Vineyard Sauvignon Blanc are grown in the sand-laden, cobblestone soils of the cool and windy Arroyo Seco AVA in Monterey County. These rugged soils keep yields in check and produce fruit with varietal intensity, minerality, and exceptional weight. The F&G Vineyard Sauvignon Blanc is created to be a New World expression of pure varietal character and terroir, in a classic Old World style.

### VINTAGE

The 2025 growing season was characterized by a cooler than normal spring and summer, followed by moderate temperatures leading into fall. The characteristic afternoon winds off nearby Monterey Bay provided ideal conditions for the gradual ripening of the Sauvignon Blanc grapes. The cool weather slowed maturity, enhancing the key lime, grapefruit, passionfruit, and Meyer lemon flavors, while increasing texture.



### HARVEST

**DATES**  
*September 28 - October 13, 2025*

**PROCESS**  
*Handpicked in the cool of the morning*

**CHEMISTRIES**  
*23.5° Brix  
6.2g/L TA  
3.21 pH*

### COMPOSITION

*100% Sauvignon Blanc*

### VINIFICATION

**YEAST**  
*VL3, VIN13, Frootzen*

**FERMENTATION**  
*Average length of 41 days*

### MATURATION

**TIME IN BARREL**  
*Aged for 5 months sur lie in 54% stainless steel and 46% barrels*

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

### BOTTLING

**ACIDITY**  
*pH 3.33  
TA 6.45 g/L*

**ALCOHOL**  
*14.2% by volume*

**RESIDUAL SUGAR**  
*1.52g/L (dry)*

**PRODUCTION**  
*151 cases*

### CELLARING

Delicious now and 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.

