

“This wine is the result of our meticulous selection of only the best botrytis-affected berries. Its deep golden hues and layers of apricot, honey, orange marmalade, and dried honeysuckle are reminiscent of the great Trockenbeerenauslese wines of Germany. These flavors are carried on the palate by fresh natural acidity and rich texture through the finish.”

- Kristen Barnhisel  
WINEMAKER, WHITE WINE

# 2025 J. LOHR LATE HARVEST WHITE RIESLING

## Arroyo Seco, Monterey

J. LOHR VINEYARD SERIES

### VINEYARD

In 1998, we began a joint planting partnership with Michael Griva, our longtime neighbor in the Arroyo Seco. In 2006, we planted Riesling on a series of small mesas on his historic family ranch, close to the Arroyo Seco River - internally designated as Blocks 10 and 12. The soils in the area are largely gravelly, sandy loam, with ubiquitous large cobblestones deposited by the river over the millennia, providing a well-drained medium for the Riesling vines to grow and showcase the local terroir.

### VINTAGE

The 2025 growing season was characterized by a very cool spring and early summer in the Arroyo Seco - the gradual, gentle ripening allowed the Riesling grapes to retain their natural acidity. Conditions in the fall were ideal for the growth of Botrytis or “noble rot” in our partner F&G Vineyard. The best of the Botrytis-laden fruit was handpicked into bins in late October.



### HARVEST

**DATES**  
October 27, 2025

**PROCESS**  
Hand-harvested into small bins, destemmed 50% into press

**CHEMISTRIES**  
Brix 29.8°  
pH 3.34  
TA 5.41 g/L

### COMPOSITION

100% White Riesling

### VINIFICATION

**YEAST**  
Laffort VL 1

**FERMENTATION**  
Slow, gentle 60.4°F in stainless steel for 5 months

### BOTTLING

**ACIDITY**  
pH 3.49  
TA 0.73 g/100mL

**ALCOHOL**  
11.0% by volume

**RESIDUAL SUGAR**  
12.0 g/100mL (sweet)

**PRODUCTION**  
696 cases

### CELLARING

Luscious now, this dessert white can be properly cellared for up to 10 to 15 years.

### WINE LIST

**DESCRIPTION**  
Layers of apricot, dried figs and honeysuckle with a natural sweetness.

### FOOD PAIRINGS

Pairs well with blue cheeses, nuts, apricot tart, apple pie, or passionfruit desserts.

