

“ This wine is the result of our meticulous selection of only the best botrytis-affected berries. Its golden hues, firm acidity, and layers of apricot, white peach, and honeycomb flavors are reminiscent of the great Trockenbeereenauslese of Germany. ”

- Kristen Barnhisel  
WINEMAKER, WHITE WINES

# 2018 J. LOHR LATE HARVEST WHITE RIESLING

## Arroyo Seco, Monterey County

J. LOHR VINEYARD SERIES

### VINEYARDS

In 1998, we began a joint venture planting partnership with our longtime neighbor in the Arroyo Seco, Michael Griva. During 2006, we planted Riesling on a series of small mesas on the Griva Ranch, close to the Arroyo Seco River in the heart of the appellation, internally designated as Blocks 9 and 10. The soils in the area are largely gravelly, sandy loam, containing ubiquitous large cobbles deposited by the Arroyo Seco River over the millenia — providing a well-drained medium for the Riesling vines to grow and showcase their Arroyo Seco terroir.

### VINTAGE

The 2018 growing season was characterized by a cool spring in the Arroyo Seco. The early summer season was mild as well, providing gradual ripening conditions for the Riesling grapes, as the cool nights allowed the vines to retain their natural acidity. Conditions through September were ideal for the growth of Botrytis or “noble rot” in the Griva Vineyard. After several passes to remove any unwanted berries, the best of this Botrytis-laden fruit was hand-picked into bins in the early morning of October 31 at 36.1°Brix.



### HARVEST

DATES  
October 31, 2018

PROCESS  
Hand-harvested into small bins, destemmed 50%, held overnight, pressed to taste

CHEMISTRIES  
Brix 36.1°  
TA 0.72 g/100ml  
pH 3.28

### VINIFICATION

YEAST  
Laffort VL 1

FERMENTATION  
In 55-gallon stainless steel barrels for 5 months

TEMPERATURE  
55°F

### MATURATION

In 55-gallon stainless steel barrels, with lees stirring every 2 weeks

### COMPOSITION

100% White Riesling

### BOTTLING

ACIDITY  
pH 3.41  
TA 0.84 g/100ml

ALCOHOL  
12.6% by volume

PRODUCTION  
372 .375ml bottle cases

### CELLARING

Delicious now, but can be cellared for up to 10 to 15 years.

### FOOD PAIRINGS

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

### WINE LIST DESCRIPTION

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

