

J. LOHR

ESTATES



2015 J. LOHR ESTATES FALCON'S PERCH PINOT NOIR MONTEREY COUNTY



VINTAGE

The 2015 vintage was a very low rainfall year with an overall warm spring and summer. Warm and dry weather dominated the early part of the growing season which initiated budbreak sooner than usual and was followed by a bit of cool weather during bloom. Summer brought higher temperatures and accelerated ripening to a degree that led to our earliest-ever harvest of Pinot Noir. Fully ripe Pinot was picked 2 to 3 weeks earlier than normal with the Santa Lucia Highlands (63% of the blend) harvest completed by September 17th and the later ripening Arroyo Seco blocks (35% of the blend) completed near the end of September.

VINEYARDS

Falcon's Perch Pinot Noir is produced from cool climate grapes grown in select vineyards within and surrounding the Arroyo Seco and Santa Lucia Highlands regions of central Monterey County. This region has earned a well-deserved reputation for producing world-class Pinot Noir. Over the past decade, the introduction of Dijon clones of Pinot Noir, along with the old standby Pommard clone, has dramatically increased the quality of the varietal here. These newer clones are the backbone of this release of Falcon's Perch, named for the bird which had made its home in the lone pine tree among the vines, safeguarding the grapes from vertebrate pests while preserving the ecosystem's natural balance.

WINEMAKER'S COMMENTS

The 2015 J. Lohr Estates Falcon's Perch Pinot Noir delivers ripe strawberry and sage varietal aromas, and is lifted by a toasty vanilla oak signature. Plump and ripe on the palate with a touch of talc on the finish.

—Steve Peck, red winemaker

FOOD PAIRINGS

A pinch of red pepper really sets off this Pinot Noir. Think classic Maryland-style crab cakes cooked up with a bit of Old Bay seasoning.

TECHNICAL NOTES

APPELLATION: Monterey County, CA

COMPOSITION (BLEND): 100% Pinot Noir

HARVEST DATES: Earliest block harvested August 18th, and the latest was September 28th, 2015

COLD SOAK: 3-day cold soak prior to fermentation

BRIX AT HARVEST: 26.3° Brix on average

VINIFICATION:

FERMENTATION: Fermented in 12-ton lots using open-top punchdown tanks, 5 to 10 days with light pumpovers and daily punchdowns. Temperatures peaking at 92°F rendered a high, complex color in the wine.

MALOLACTIC: 100% ML, *Viniflora Oenos*

MATURATION: Matured in stainless steel with a small fraction aged in French oak barrels

BOTTLING CHEMISTRIES:

PH: 3.71

TOTAL ACIDITY: 0.56 g/100ml

ALCOHOL: 13.9% by volume

RESIDUAL SUGAR: 0.10 g/100ml (dry)

CELLARING: Tannin structure will soften in the first year along with the evolution of an aromatic bottle bouquet. Best between 2016 and 2018.

WINE LIST DESCRIPTION

Varietal aromas of strawberry and sage lifted by toasty vanilla spice.

J. LOHR
VINEYARDS & WINES

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