

J. LOHR

VINEYARD SERIES

2015 J. LOHR HIGHLANDS BENCH PINOT NOIR SANTA LUCIA HIGHLANDS MONTEREY

TECHNICAL DATA

APPELLATION: Santa Lucia Highlands,
Monterey County, CA

COMPOSITION (BLEND): 100% Pinot Noir

HARVEST DATES: August 26th, 2015

HARVEST PROCESS: Hand-picked into
half-ton bins. Destemmed and berry-sorted on
Pellenc Selectiv

HARVEST CHEMISTRIES: 27.0° Brix at
harvest, total acidity 0.79 g/100ml, pH 3.43

VINIFICATION:

YEAST: The initial inoculation was done with the
non-saccharomyces strain *Lachancea*
thermotolerans, prior to cold soak in order to
lift fruit and spice. This was followed by a second
yeast inoculation of an Australian strain, *Maurivin*
Platinum, to complete alcoholic fermentation.

FERMENTATION: 20% saignée, 3-day cold
soak, then fermented in 10-ton open-top tanks
with twice daily punchdowns

MALOLACTIC: 100% malolactic with *Viniflora*
Oenos in barrel

STIRRING: Barrels stirred every 2 weeks
through February

POST-STIRRING: Monthly barrel topping up
until bottling

MATURATION:

BARREL TYPE: 228-liter Burgundy barrels,
60% new

FORESTS: Center of France

COOPERS: Marcel Cadet

BOTTLING CHEMISTRIES:

PH: 3.76

TOTAL ACIDITY: 0.58 g/100ml

ALCOHOL: 14.7% by volume

RESIDUAL SUGAR: 0.04 g/100 ml (dry)

CASES PRODUCED: 1,075 six-bottle cases

CELLARING: This wine has the structure to age
5 to 7 years with the greatest fruit evolution in
the early years.

VINTAGE

The 2015 vintage was a very low rainfall year, beginning with a mild winter followed by an early budbreak, which resulted in rapid canopy development. Although it was an overall warm spring and summer, the crop was on the light side, due to cold temperatures in May that retarded berry set. The early start to the season, coupled with a warm summer and light crop, led to the earliest harvest on record for our Santa Lucia Highlands Pinot Noir.

VINEYARDS

Our Highlands Bench Pinot Noir comes from the Escolle Road Vineyard, just west of the town of Gonzales in the Santa Lucia Highlands appellation of Monterey. We were invited to partner with a group of friends - Gary Caraccioli, the Nunes and Hiyashi families - in 2006 to establish a vineyard on the Rianda family property. We participated in soil evaluation, vineyard layout and clone and rootstock selection, ultimately choosing the highest elevations and most gravelly soils for Pinot Noir planting. The Pinot Noir clones selected were Dijon origin 777, 115 and 828, as well as Pommard 4 and Joseph Swan. The vines are spaced at four feet within the row and eight feet between rows in a north-south orientation. The close proximity to Monterey Bay, the eastern slope and aspect, and the elevation above the Salinas Valley floor provide a cool, sunny and ideal environment for growing intensely-flavored Burgundian varietals.

WINEMAKER'S COMMENTS

The 2015 Highlands Bench Pinot Noir has a wonderfully spicy fruit character with generous aromas of ripe strawberry and a touch of bergamot. The palate is round with fruit at the attack and flinty-firm on the finish.

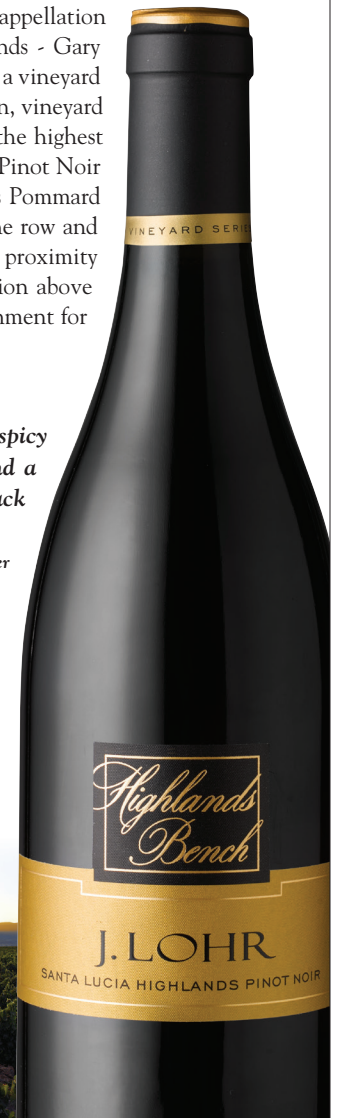
—Steve Peck, red winemaker

FOOD PAIRINGS

Delicious with beef carpaccio, barbecued oysters or grilled lamb.

WINE LIST DESCRIPTION

Notes of ripe strawberry and spicy fruit with a firm finish.



J. LOHR
VINEYARDS & WINES

SAN JOSE: 1000 LENZEN AVENUE, SAN JOSE, CA 95126 • 408.288.5057 • FAX 408.993.2276
PASO ROBLES: 6169 AIRPORT ROAD, PASO ROBLES, CA 93446 • 805.239.8900 • FAX 805.239.0365

JLOHR.COM