The 2016 vintage represented a welcome change in weather patterns from previous vintages. The conditions were excellent for our Napa Valley Sauvignon Blanc, with moderate temperatures in the spring, and mild, steady temperatures in July and August. Under our new irrigation regime of infrequent but long irrigations, we virtually dry-farmed Carol’s Vineyard. The result is Sauvignon Blanc vines that truly express the diverse terroir of this site. Guided by our traditional maturity sampling and the Vivelys’ Dyostem color-monitoring system, we largely based our picking dates on fruit color changes, which optimized thiolic aromas and flavors of passion fruit, grapefruit and boxwood. These color changes closely matched the flavor changes we tasted in the vineyard. We separately tracked and picked our lighter canopied sections of the vineyard on August 11th, the middle vigor sections on the 18th, 19th and 22nd, and the more vigorous portion on August 23rd, all at their peak of Sauvignon Blanc fruit expression.

**Vineyards**
Carol’s Vineyard is a thirty-four acre parcel located in north St. Helena in the Napa Valley, bounded on the east by the Napa River and on the north by Pratt Avenue. Sauvignon Blanc represents 10.88 acres of Carol’s Vineyard and is planted in the eastern portion of the vineyard adjacent to the Napa River where outstanding Sauvignon Blanc has grown. The soils are very loamy and well-drained, with a fair amount of gravel. The Clone 1 Sauvignon Blanc is grown on a quadrilateral cordon trellis to control vine vigor, preserving a single leaf layer in the south-exposed fruit zone, providing only dappled sun exposure to the grape clusters, which preserves some of the natural herbaceous fruit character.

**Winemaker’s Comments**
The 2016 J. Lohr Carol’s Vineyard Sauvignon Blanc is a very pale straw color, with enticing aromas of honeysuckle, daffodil, lemon verbena and grapefruit. It presents a refreshingly balanced palate of key lime and fig, followed by a long, elegant finish. Best served at 45 to 50 degrees. 
—Kristen Barnhisel, winemaker, white wines

**Food Pairings**
Pair with baby lettuces tossed with ruby grapefruit, avocado, and goat cheese, with a citrus vinaigrette. Also delicious with roasted halibut with a fresh lemon herb sauce.

**Wine List Description**
Floral, citrus, grapefruit, and fig, with palate cleansing acidity and a long, elegant finish.