The 2016 growing season was cooler than the previous vintage in the Arroyo Seco. With cool mornings and evenings, and highs in the 80s, the Arroyo Seco weather was close to ideal for ripening the White Riesling grapes. The vines ripened even more slowly this year due to the afternoon winds, which, like clockwork, roar down the valley. The chilly nights allowed the vines to retain their natural acidity, while the warm days produced just enough sunshine to develop ripe and complex flavors. The Bay Mist White Riesling is a well-balanced blend of two clones - FPS Clone 10, whose origin is unknown, and FPS Clone 17 from Geisenheim, Germany. These complementary clones provide a spectrum of varietal aromas, from citrus, lemongrass and floral to focused minerality.

The vines for our J. Lohr Estates Bay Mist White Riesling are grown in well-drained Chualar loam soils underlain by stones deposited from the Arroyo Seco River. The Region I climate, in concert with the winds of the Salinas Valley, extend the growing season well into late October, preserving the natural grape acidity and vibrant fruit flavors. Our primary goal with this varietal is to evoke the purest manifestation of fruit from the vineyard, enhanced by a combination of cultured yeasts fermented in stainless steel to showcase the grape's complex character.

Aromas of paperwhites, pear, apricot, and lemongrass are complemented on the palate by cool climate minerality, rich texture, and a spritz of natural carbonation on the finish.

Enjoy this wine as an aperitif, with prosciutto and onion flatbread, spicy ahi tuna sushi, or with flavorful Indian or Thai curry dishes.