

# J. LOHR

VINEYARD SERIES

## 2016 J. LOHR FOG'S REACH PINOT NOIR ARROYO SECO MONTEREY

### TECHNICAL DATA

**APPELLATION:** Arroyo Seco AVA, Monterey County, CA

**COMPOSITION (BLEND):** 100% Pinot Noir

**HARVEST DATES:** September 23rd and 24th, 2016

**HARVEST PROCESS:** Hand-harvested at night, under lights, into half-ton bins. Destemmed and sorted on Pellenc sorting spindles before transferring to six and twelve ton open-top fermenters

**HARVEST CHEMISTRIES:** 27.4° Brix, total acidity 0.83 g/100ml, pH 3.33

#### VINIFICATION:

**YEAST:** Maurivin Platinum

**FERMENTATION:** Stainless steel fermented in open-top tanks with manual punchdowns 2-3 times daily

**TEMPERATURE:** 90°F peak fermentation temperature

**MACERATION:** 3-day cold soaking followed by a 4-day fermentation on skins

**MALOLACTIC:** Inoculation in stainless steel and completion in French oak barrels

**MATURATION:** Aged 8 months in French oak barrels; 60% new

**BARREL TYPE:** French/Burgundy barrels, medium plus to heavy toast

**FORESTS:** Predominantly Bertrange and Allier

**COOPERS:** François Frères and Mercier

**POST MATURATION:** Bulldog-racked from barrels, then lots were blended. Bottled July 7, 2017

#### BOTTLING CHEMISTRIES:

**PH:** 3.76

**TOTAL ACIDITY:** 0.59 g/100ml

**ALCOHOL:** 15.1 % by volume

**RESIDUAL SUGAR:** 0.09 g/100ml (dry)

**CASES PRODUCED:** 2,734 six-bottle cases

**CELLARING:** 5 plus years aging potential with the greatest evolution of complex aromas within the first year in bottle.

### VINTAGE

2016 was a moderate vintage in the Arroyo Seco appellation, with cumulative Growing Degree Days falling in the middle of the historical range. This fluctuating growing season began with moderate spring temperatures and was followed by just enough summer warmth to release full-flavored ripeness from our Pinot Noir vineyards. Our Fog's Reach was harvested on the 23rd and 24th of September, just ahead of an Indian summer heat spike that arrived the following week. The 2016 blend is composed of roughly equal parts of Dijon clones 115 and 777.

### VINEYARDS

Our Pinot Noir vineyard resides in the cool and windy enclave of the Arroyo Seco appellation of Monterey County. Comprised of multiple early-ripening Dijon selections of Pinot Noir (clones 115, 667, 777), as well as late-ripening Pommard 4, the vines are grown on extremely well-drained, loamy sand and gravelly loam soils intermixed and underlain by large potato-sized cobblestones. The unique combination of soil, climate, and viticulture produces deeply-colored Pinot Noir with elegantly refined structure and flavor.

### WINEMAKER'S COMMENTS

*The 2016 J. Lohr Fog's Reach Pinot Noir expresses the varietal terroir of the Arroyo Seco region as purely as any previous vintage, showcasing blue sage and strawberry fruit on the nose and palate, with dried cherry on the finish.*

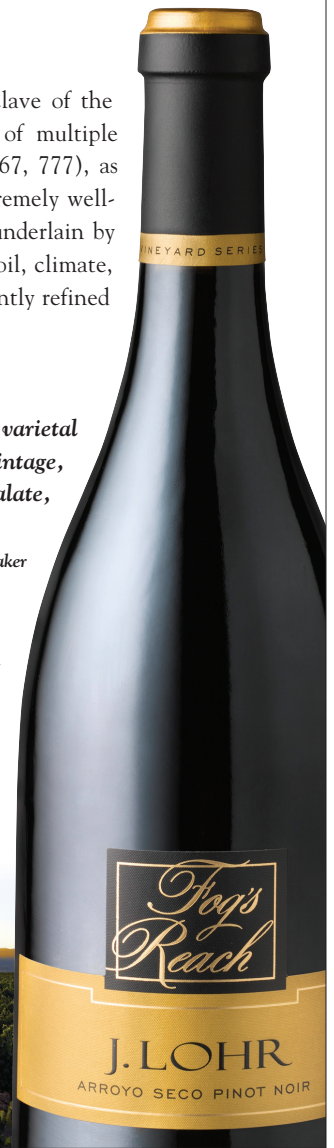
—Steve Peck, red winemaker

### FOOD PAIRINGS

Pair with a dish of wild mushroom polenta or a board of Spanish charcuterie.

### WINE LIST DESCRIPTION

Terroir-driven Pinot Noir expressing blue sage, strawberry and dried cherry.



**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](http://JLOHR.COM)