

J. LOHR

ESTATES



2016 J. LOHR ESTATES WILDFLOWER VALDIGUIÉ MONTEREY

VINTAGE

Valdigué is a very large-berried variety, requiring extra vigilance from our Arroyo Seco vineyard crew to prune to only one bud per spur and aggressively thin any extra shoots pushing from the cordon. Otherwise, yields are too high and ripening becomes difficult for this late-maturing variety. In our winemaking, the goal is to preserve the wonderful natural acidity and fresh fruit character of this varietal. We incorporate two different fermentation techniques to achieve this. In 2016, we hand-picked roughly one-third of the fruit and put those whole clusters directly into the fermenters in a winemaking process called carbonic maceration – no crushing, punching down, or pumping over of the whole clusters is performed. The other, more conventional technique, includes gently de-stemming the fruit going to the fermenter, pumping over and extracting with fairly short, warm fermentations. These processes give the wine a remarkable similarity to the wines of Beaujolais, with enticing berry fruit flavors, a vibrant color and soft tannins.

VINEYARD

Our Valdigué is grown on Chualar loam soil in the Arroyo Seco appellation of Monterey County. Originally thought to be the Gamay Noir grape of France's Beaujolais winegrowing region, U.C. Davis has since identified this grape to be Valdigué from an area in the southwest of France. Regardless of its origin and identity, Valdigué grown in the windy, cold Arroyo Seco produces a wine reminiscent of the "Crus" of Beaujolais - Morgon, Fleurie and Moulin-à-Vent.

WINEMAKER'S COMMENTS

A typical year in this cool climate growing area, the 2016 J. Lohr Estates Wildflower Valdigué is deeply pigmented, red-purple in color with profuse, black cherry and lilac aromas. The juicy palate is coated with pomegranate and blueberry fruit, leaving a sweet and mildly astringent finish. Serve chilled, and drink your last bottle just in time for the release of the new vintage!

—Steve Peck, red winemaker

FOOD PAIRINGS

Serve with duck confit salad or as a complement to a charcuterie plate of Serrano ham, peppered salami, cornichon and hard cheese.

TECHNICAL NOTES

APPELLATION: Monterey AVA, Monterey County, CA

COMPOSITION (BLEND): 100% Valdigué

HARVEST DATES: October 24th, 2016

BRIX AT HARVEST: 22.0° Brix

VINIFICATION:

FERMENTATION: Stainless steel fermented, 65% traditional red wine fermentation to 85°F. and 35% light press from carbonic maceration (whole cluster fermented)

MACERATION: Traditional fermentation portion was 5 days on skins while the carbonic maceration was 21 days to pressing

MATURATION: Aged 4 months in stainless steel tanks prior to bottling

BOTTLING CHEMISTRIES:

PH: 3.45

TOTAL ACIDITY: 0.61 g/100ml

ALCOHOL: 13.3% by volume

RESIDUAL SUGAR: 0.6 g/100ml

CELLARING: Best enjoyed within four years of bottling.

WINE LIST DESCRIPTION

Pomegranate and cranberry and lilac aromas with a sweet, juicy finish.



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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