

2017 J. LOHR ESTATES

FALCON'S PERCH

PINOT NOIR

"The 2017 J. Lohr Estates Falcon's Perch showcases the best of cool climate Monterey County Pinot Noir. Wild strawberry and sage on the nose are followed by bright rhubarb, camphor and bittersweet chocolate on the finish."

—Steve Peck, red winemaker

VINTAGE

Winter and spring rains in our Monterey County vineyards narrowly exceeded longterm averages in 2017, which was beneficial to both soil and vine health as well as wine quality. Seasonal temperatures could be described as cool through spring and summer, with daily temperatures in the mid 70s to mid 80s. Warmer ripening weather developed in early September providing the final push to flavor and maturity for the vintage.

VINEYARDS

Our Falcon's Perch Pinot Noir is produced from cool climate grapes grown in select vineyards within and surrounding the Arroyo Seco and Santa Lucia Highlands regions of central Monterey County. This region has earned a well-deserved reputation for producing world-class Pinot Noir. Over the past decade, the introduction of Dijon clones of Pinot Noir, along with the old standby Pommard clone, has dramatically increased the quality of the varietal here. These newer clones are the backbone of this release of Falcon's Perch, named for the bird which had made its home in the lone pine tree among the vines, safeguarding the grapes from vertebrate pests while preserving the ecosystem's natural balance.

FOOD PAIRINGS

A pinch of red pepper really sets off this Pinot Noir. Delicious when paired with Spanish chorizo or paella. Also matches quite well with mushroom dishes or Pacific salmon.

COMPOSITION BLEND

100% Pinot Noir

ORIGIN

Monterey County, CA

CELLARING

Tannin structure will soften in the first year along with the evolution of an aromatic bottle bouquet. Best between 2019 and 2021.

HARVEST DATES

Harvest started on September 5th and finished October 13th, 2017

BRIX AT HARVEST

25.3° Brix on average

COLD SOAK

3-day cold soak prior to fermentation

VINIFICATION

Fermentation: Fermented in 12-ton open-top tanks and 24-ton upright tanks. 7 to 10 days on skins with light pumpovers and daily punchdowns. Temperatures peaking at 90°F renders a high, complex color in the wine.

Malolactic: 100% ML, Viniflora Oenos

Maturation: Two thirds aged in stainless steel tanks and one third aged in French oak barrels

BOTTLING CHEMISTRIES

pH: 3.73

Total Acidity: 0.58 g/100ml

Alcohol: 14.3% by volume

Residual Sugar: 0.12 g/100ml (dry)

WINE LIST DESCRIPTION

Wild strawberry and sage with bittersweet chocolate on the finish.

HOW DID FALCON'S PERCH GET ITS NAME?

When Cynthia Lohr saw a falcon perched next to our Pinot Noir vines, this silky and enticing wine immediately had its name!

