

J. LOHR

ESTATES



2016 J. LOHR ESTATES FALCON'S PERCH PINOT NOIR MONTEREY COUNTY



VINTAGE

2016 was a cooler vintage in Monterey County when compared to recent years. This fluctuating growing season began with moderate spring temperatures and was followed by just enough summer warmth to release full flavored ripeness from our collection of Pinot Noir vineyards. Harvest began at a slow tempo on September 15th in our earliest ripening blocks in the Santa Lucia Highlands and was quickly shifted to a rapid pace the following week as we picked to stay ahead of the Indian Summer heat that arrived in late September. It took just 14 days to complete this year's compact Pinot Noir harvest.

VINEYARDS

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.

WINEMAKER'S COMMENTS

The 2016 J. Lohr Estates Falcon's Perch showcases the best of cool climate Monterey County Pinot Noir. Bright cherry, blood orange and holiday spices on the nose are followed by vibrant fruit and talc on the palate.

—Steve Peck, red winemaker

FOOD PAIRINGS

A pinch of red pepper really sets off this Pinot Noir. Magical when paired with Spanish Chorizo, spicy peppered salami or crab cakes done Cajun style.

TECHNICAL NOTES

APPELLATION: Monterey County, CA

COMPOSITION (BLEND): 100% Pinot Noir

HARVEST DATES: Earliest block harvested August 18th, and the latest was September 28th, 2015

COLD SOAK: 3-day cold soak prior to fermentation

BRIX AT HARVEST: 26° Brix on average

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: 3.8

TOTAL ACIDITY: 0.60 g/100 ml

ALCOHOL: 13.4% by volume

RESIDUAL SUGAR: 0.08 g/100ml (dry)

CELLARING: Tannin structure will soften in the first year along with the evolution of an aromatic bottle bouquet. Best between 2018 and 2020.

WINE LIST DESCRIPTION

Vibrant fruit, red cherry and a talcy finish.

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