The 2018 J. Lohr Fog’s Reach Pinot Noir expresses the varietal terroir of the Arroyo Seco region. This wine has a bright strawberry and blue sage on the nose with an abundance of red cherry and spice on the palate and finish.

- Steve Peck  
DIRECTOR OF WINEMAKING

2018 J. LOHR  
FOG’S REACH PINOT NOIR  
Arroyo Seco, Monterey County

VINEYARDS

Our California Sustainable Winegrowing Alliance (CSWA) Pinot Noir vineyard resides in a 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 at this site produces deeply-colored Pinot Noir with elegantly refined structure and flavor.

VINTAGE

Rainfall totals were just slightly below average for the 2018 growing season. However, the timing of the rain could not have been better, with the month of March receiving three times the normal rainfall just as the vines entered their springtime growth period. Temperatures at bloom were in the low 70s and cooler than normal. This cool pattern continued through the summer months resulting in the vintage’s modest yields. Warmth arrived in late October, which provided supple ripeness to this long hang-time vintage and gave accentuated red fruit character in the finished wine.

HARVEST

DATES
October 8 and November 1, 2018

PROCESS
Night harvested, using the Pellenc Selectiv sorting system.

CHEMISTRIES
Brix 25.8°
 TA 0.45 g/100ml
 pH 3.69

COMPOSITION
100% Pinot Noir

VINIFICATION
YEAST
Lallemande D-80

FERMENTATION
Stainless steel tanks; manual punchdowns 2 to 3 times daily

TEMPERATURE
85°F peak temperature

MACERATION
3-day cold soak; 4-day fermentation on skins

MALOLACTIC
Inoculation in stainless steel. Completion in French oak barrels

MATURATION
TIME IN BARREL
Aged 8 months in three year-old French oak barrels

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

COOPERS
François Frères and Mercier for the new barrels

BOTTLING
ACIDITY
pH 3.6
 TA 0.57 g/100ml
 ALCOHOL 14.5 % by volume
 PRODUCTION 3,341 six-bottle cases

CELLARING
Five-plus years aging potential.

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

WINE LIST DESCRIPTION
Terroir-driven, cool climate Pinot Noir expressing strawberry, sage, and cherry elements.