

J. LOHR

VINEYARD SERIES

2009 J. LOHR FOG'S REACH PINOT NOIR ARROYO SECO

TECHNICAL DATA

APPELLATION: Arroyo Seco AVA,
Monterey County

COMPOSITION (BLEND): 100% Pinot Noir

HARVEST DATES: September 22 through 30, 2009

HARVEST PROCESS: Early morning hand-harvested into 1,000 pound bins, destemmed, sorted on Vaucher Beguet sorting table and crushed to six and twelve ton open-top stainless steel fermenters

COLD SOAK: 5 days average

HARVEST CHEMISTRIES: Brix 26.9°, pH 3.62,
total acidity 0.57 g/100ml

VINIFICATION:

YEAST: RC212, Assmanshausen and AWRI 1503

FERMENTATION: Stainless steel fermented in open-top tanks with manual punch down of cap

TEMPERATURE: 92° F peak fermentation temperature

MACERATION: 9 days on average

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

MATURATION: Aged 8 months in French oak barrels; 60% new/40% third fill

BARREL TYPE: French, Burgundy barrels; medium to heavy toast

FORESTS: Predominantly Bertrange and Allier

COOPERS: Francois Frères, Dargaud et Jaegle, Sirugue and Remond

POST MATURATION: Bulldog rack from barrels, blend lots, bottled July 2010

BOTTLING CHEMISTRIES:

PH: 3.84

TOTAL ACIDITY: 0.52 g/100ml

ALCOHOL: 14.89% by volume

RESIDUAL SUGAR: Dry

CASES PRODUCED: 1,113

CELLARING: 10 year aging potential, with the greatest evolution after one year of bottle age

VINTAGE

On October 13th, 2009, with El Niño conditions firmly in place, we experienced our first significant harvest-time rain event in recent memory at our GV9 ranch in the Arroyo Seco AVA. This rain preceded our harvesting a beautiful crop of Pinot Noir on October 22nd. The accumulated effects of drought during the four years previous resulted in concentrated flavors and low fruit yields. Clones 777 and Pommard 4 produced the most exceptional lots for the 2009 Fog's Reach blend.

VINEYARD

Our Pinot Noir vineyard resides in the cool and windy enclave of the Arroyo Seco appellation of Monterey County. Comprised of multiple Dijon selections of Pinot Noir clones (115, 667, 777), as well as 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 2009 vintage produced an intensely-colored Pinot Noir with a reddish hue. Classic varietal aromas of blue sage and strawberry compote are complimented by vanilla and a layer of smoke. Flavors resonate with rich strawberry and a sage-honey finish. This is a wine for the decade that will have its greatest evolution in the first year of bottle aging.

—Steve Peck, red winemaker

FOOD PAIRINGS

Pan seared tuna with soy, grilled portabellas or Rabbit Chasseur

WINE LIST DESCRIPTION

Classic aromas of blue sage and strawberry compote are complimented by vanilla and smoke, with a sage-honey finish.



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VINEYARDS & WINES

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