

# J. LOHR

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## VINEYARDS & WINES

**2003**  
**J. LOHR**  
**Carol's Vineyard**  
**Napa Valley, Sauvignon Blanc**

### VINTAGE

The 2003 vintage in the Napa Valley started out with a very cool growing season reminiscent of 1998. Vine growth was slowed with the vintages cool start, but nearly caught up to prior years with some very warm July and August weather. Sauvignon Blanc ripens very early, and was at its flavor peak in late August – not uncommon in the Napa Valley. To capture the fruit and herbaceous essence of the Sauvignon Blanc grape, we hand-harvested on August 28th, and split the fruit into two lots. One lot was de-stemmed, pressed and settled in tank, and the other was de-stemmed, crushed and held on the skins for nearly four hours prior to pressing.

### VINEYARDS

Carol's Vineyard is a thirty-four acre parcel located in north St. Helena in the Napa Valley. It is bounded on the east by the Napa River and on the north by Pratt Avenue. Sauvignon Blanc represents 10.88 acres of Carol's Vineyard and is planted in the eastern portion of the vineyard adjacent to the Napa River where outstanding Sauvignon Blanc has been grown. The soils are very loamy with a fair amount of gravel and are very well drained. The Clone 1 Sauvignon Blanc is grown on a quadrilateral cordon trellis to control vine vigor, preserving a single leaf layer in the south exposed fruit zone and providing only dappled sun exposure to the grape clusters – preserving some of the natural herbaceous fruit character.

### TECHNICAL DATA

Origin:	Carol's Vineyard, Napa Valley AVA
Composition:	96% Sauvignon Blanc, 4% Semillon
Harvest Dates:	August 28th, 2003
Process:	Hand harvested, early morning, crushed and pressed in the Napa Valley
Harvest Chemistries:	23.5° brix average, pH=3.42, Total Acidity 0.61 g/100 ml
Vinification;	
Yeast:	R2
Skin Contact:	14.5% of de-stemmed, crushed fruit for 4 hours at 50°F
Fermentation:	94% in stainless steel and 6% in New Francois Frere French Oak barrels
Maturation:	4 months in stainless steel and barrel on light lees
Post-Maturation:	Racked and pad filtered, prior to bottling
Bottling Chemistries:	
pH:	3.39
Total Acidity:	0.61g/100ml
Alcohol:	13.7% by volume
Residual sugar:	Dry
Production:	3,000 cases

### WINEMAKER'S COMMENTS

The 2003 vintage of Carol's Vineyard Sauvignon Blanc represents the third release from this distinctive site. From the growing to the winemaking, preservation of the delicate Sauvignon Blanc fruit character is the primary goal. Brassy straw yellow in color with racy perfumed aromas of grapefruit, tangelo, honeydew melon and gooseberry, with vibrant acidity and fresh flavors on the palate make Carol's Vineyard Sauvignon Blanc an excellent accompaniment to grilled seafood or poultry. Serve at 45 to 50 degrees.