

J. LOHR

VINEYARDS & WINES

2003

J. LOHR ESTATES

Wildflower

Arroyo Seco, Valdiguié

VINTAGE

The 2003 vintage started very slowly with extremely cool spring and early summer weather - comparable to 1998. However, unlike 1998, the mid-summer weather returned to normal with the exception of a few cool, damp weeks in early September. This was followed by a blast of two consecutive heat waves pushing Brix and ripening up an unheard of 5° Brix in one week! The cool, maritime climate of Monterey County is very important for the production of the highest quality Northern European varieties grown in the "New World." The development of the full flavor and color potential of the Valdiguié variety with the retention of the natural grape acidity creates fruit in perfect balance. Harvest of Valdiguié began on October 20th with our hand picked "carbonic maceration" fruit and was completed on October 22nd.

VALDIGUIÉ

Our 2003 Estates Valdiguié was grown on Chualar loam soil in the Arroyo Seco appellation of Monterey County. Originally thought to be the Gamay Noir grape of France's Beaujolais winegrowing region, UC Davis has since identified this grape to be Valdiguié from an area in the southwest of France. Regardless of its origin and identity, Valdiguié grown in the windy, cold Arroyo Seco produces a wine reminiscent of the 'Crus' of Beaujolais': Morgon, Fleurie and Moulin-a-Vent.

TECHNICAL DATA

Origin:	Wildflower, Arroyo Seco Vineyard
Composition:	95% Valdiguié, 5% Carignane
Harvest Date:	October 20-22, 2003
Brix at Harvest:	22.1° average
Total Acidity:	0.78 g/100 ml
pH at Bottling:	3.31
Alcohol:	12.5% by volume
Residual Sugar:	0.72 g/100 ml
Vinification:	Stainless steel fermented 16% carbonic maceration (whole cluster fermented), 84% traditional red wine fermentation. Fermentation to 85°F
Maturation:	2 months in stainless steel post fermentation
Bottling Date:	January 2004

WINEMAKER'S COMMENTS

Vibrant purple-red in color with youthful hues, our Wildflower Valdiguié has intense varietal aromas of boysenberry, raspberry, blackberry and Bing cherry preserves with a black pepper note. The brambly fruit aromas with black pepper carry through on the palate and are balanced by the moderate acidity and touch of residual sugar. This wine has the capability of aging up to 10 years, but it should be enjoyed in its youth with barbecued salmon, roasted pork or wild fowl. It also complements Brie, Swiss and Edam cheeses. *Serve slightly chilled.*