

2002
J. LOHR ESTATES
BAY MIST
MONTEREY COUNTY, WHITE RIESLING

VINTAGE

The 2002 vintage saw a return to more “typical” Monterey County weather patterns – a gradual warm up in the spring, with very foggy and cool summer weather. It is this cool, maritime climate in Monterey, which is so important for the production of the highest quality Northern European varieties grown in the “New World”. The development of the full flavor potential of the White Riesling variety with the retention of the natural grape acidity creates fruit in perfect balance. The grapes were picked at night on October 24th at 22.0 degrees brix with 1.00 g/100ml of acidity.

WHITE RIESLING

Our twenty-sixth vintage of White Riesling from our Bay Mist vineyard in the region of Arroyo Seco region of Monterey County proved to be a return to a more typical cool, slow ripening Greenfield vintage. The vines are grown in Chualar loam soils underlain by stones deposited from the Arroyo Seco River. The winds of the Salinas Valley extended the growing season and the fruit retained the natural grape acids. The pure manifestation of fruit from the vineyard is our primary goal in producing this varietal, employing a combination of cultured yeasts fermented in stainless steel.

TECHNICAL DATA

Origin:	Bay Mist, Arroyo Seco Vineyard, Monterey County
Composition:	100% White Riesling
Harvest Date:	October 24, 2002
Brix at Harvest:	22.0° average
Total Acidity:	1.00 g/100 ml
pH at Bottling:	3.13
Alcohol:	11.75% by volume
Residual Sugar:	2.05 g/100 ml
Vinification:	Stainless steel fermented 50% Lalvin M1, 50% QA23, both yeast strains known for producing terpenic (floral) character.
Maturation:	2 months in stainless steel post fermentation
Bottling Date:	January 20, 2003

WINEMAKER'S COMMENTS

The 2002 J. Lohr Estates Bay Mist White Riesling is a very youthful, pale straw in color with delicately complex aromas of white flowers, apricot, bosc pear, lychee, curry and pippin apple. The 2.05% residual sugar is balanced by the naturally crisp grape acidity and spritz from a long cool fermentation. This makes the 2002 White Riesling a refreshing wine which complements the vibrant flavors of Pacific Rim cuisine, Indian curried chicken or as an aperitif.