

J. LOHR

VINEYARDS & WINES

2003

**J. LOHR ESTATES *Bay Mist*
Monterey County, White Riesling**

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 scary cool and damp weeks in early September, promoting the Noble Rot (*Botrytis*) bloom. This was followed by a blast of two consecutive heat waves pushing Brix and ripening an unheard of 5 Brix in one week, which quickly dried up the *Botrytis*-infected fruit! 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 14th, at 23.2 degrees brix with 0.80 grams/100 ml of acidity.

WHITE RIESLING

Our twenty-seventh vintage of White Riesling from our Bay Mist vineyard in the 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. 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
Composition:	100% White Riesling
Harvest Date:	October 14 th , 2003
Brix at Harvest:	23.2° average
Total Acidity:	0.80 g/100 ml
pH at Bottling:	3.03
Alcohol:	12.3% by volume
Residual Sugar:	2.22 g/100 ml
Vinification:	Stainless steel fermented 50% Lalvin EC1118 50% R2, both strains known for producing terpenic (floral) character.
Maturation:	1/2 month in stainless steel post fermentation
Bottling Date:	December 10 th , 2003
Production:	27,000 cases

WINEMAKER'S COMMENTS

The 2003 J. Lohr Estates Bay Mist White Riesling is a very youthful, pale straw in color with exotic aromas of apricot, peach, bosc pear, lychee, curry and coconut. The 2.2% residual sugar is balanced by the naturally crisp grape acidity and spritz from a long cool fermentation, making the 2003 White Riesling a refreshing wine capable of complementing the vibrant flavors of Pacific Rim cuisine, Indian curried chicken, or as an aperitif.