

2006 J. LOHR *ESTATES* Bay Mist White Riesling Monterey County

VINTAGE

The 2006 vintage in Monterey began with one of the wettest springs on record. In fact, it rained nearly every day in March - a record. This unusual rain effected bud fertility, ultimately reducing cluster numbers (and consequently yields) in White Riesling. The growing season started warm, followed by very cool weather in June, July and August, with the exception of a short heat spike during the third week of July. The combination of record spring rainfall, warm late spring weather and a cool summer encouraged slow ripening and the ubiquitous botrytis (also called *noble rot*) development, adding an intense apricot complexity to the grape. Harvest for White Riesling was very late and very light, starting and finishing on October 29th at 25.7° Brix with 0.66 grams/100 ml of acidity.

WHITE RIESLING

The release of our 2006 J. Lohr Estates Bay Mist White Riesling marks the thirtieth vintage of this varietal, from our Bay Mist vineyard in the town of Greenfield in Monterey County. The vines are grown in Chualar loam soils underlain by stones deposited from the Arroyo Seco. The winds of the Salinas Valley routinely extend the growing season, and the fruit retains the natural grape acids. Our primary goal in producing this varietal is the pure expression of fruit from the vineyard, and to facilitate this, we employ a combination of cultured yeasts fermented in stainless steel.

TECHNICAL DATA

Origin: Bay Mist, Greenfield Vineyard, Monterey County

Composition: 100% White Riesling

Harvest Date: October 29th, 2006

Brix at Harvest: 25.7 average

Total Acidity: 0.66 g/100 ml

pH at Bottling: 3.14

Alcohol: 12.95% by volume

Residual Sugar: 2.19 g/100 ml

Vinification: Stainless steel fermented, 33% Fermichamp, 33% R2 and 34% M2

Maturation: 45 days in stainless steel post-fermentation

Bottling Date: January 9, 2007

WINEMAKER'S COMMENTS

The 2006 J. Lohr Estates Bay Mist White Riesling is a very youthful, pale brassy yellow color with enticing fruit aromas of green apple, apricot, rose and wet stones. The 2.19% residual sugar is balanced by the crisp grape acidity and natural spritz from a long cool fermentation, making the 2006 J. Lohr Bay Mist White Riesling a delightfully fruity, refreshing wine capable of complementing the vibrant flavors of Thai basil chicken with coconut, Indian curried chicken, or as an aperitif.

Jeff Meier, winemaker