



## THE ULTIMATE EXPRESSION OF FLAVOR

### 2006 J. LOHR *Fog's Reach Vineyard Pinot Noir, Arroyo Seco*

#### VINTAGE

2006 marks the inaugural vintage of our J. Lohr's Fog's Reach Vineyard Pinot Noir. Grown on cobbly, sandy loam soils of the cool, windy Arroyo Seco appellation of Monterey, Pinot seems to thrive, producing tiny, deeply colored and flavorful clusters. Comprised of Dijon clones 115, 667, 777 and Pommard 4 grown on two different rootstocks, the Pinot Noir grapes were hand harvested, destemmed and sorted into six or twelve ton open top fermentation tanks in our newly created small lot winery in Paso Robles. The grapes were cold soaked for an average of five days prior to warming and inoculation with yeast. Twice per day the Pinot Noir was punched down to optimize extraction of the delicate varietal character until the completion of alcoholic fermentation. Once pressed, the wines were settled overnight and racked to new and second fill Burgundian-coopered French oak for eight months barrel aging prior to racking, final blending and bottling.

#### TECHNICAL DATA

Origin: Fog's Reach Vineyard, Arroyo Seco AVA, Monterey County

Composition: 100% Pinot Noir, Clones 115, 667, 777 and Pommard

Harvest Dates: September 27<sup>th</sup> through October 3<sup>rd</sup>, 2006

Process: Hand-harvested early morning into 1000 lb. bins, destemmed, sorted on Vaucher-Beguet sorting table and crushed to six or twelve ton open top stainless steel fermenters

Cold Soak: Five to seven days

Harvest Numbers: 25.3° Brix average, pH=3.47, Total Acidity 0.63 g/100 ml

Vinification:

Yeast: RC 212, Montrachet and Assmanshausen

Fermentation: Stainless steel fermented with manual cap punch down

Temperature: To 90°F

Maceration: 13 to 21 days

Malolactic: Inoculation in stainless steel and completion in 60% new French oak barrels

Maturation: Eight months in 60% new French oak barrels

Barrel Type: 60% new French oak Burgundy-style barrels (60.9 gallons), 40% second-fill French oak barrels

Forests: Center of France

Coopers: Francois Frères, Dargaud et Jaegle, de Mercurey, Remond and Sirugue

Post-Maturation: Rack from barrels, blend lots, bottle

Bottling Chemistries:

pH: 3.68

Total Acidity: 0.63g/100ml

Alcohol: 14.4% by volume

Res. Sugar: Dry

#### WINEMAKER'S COMMENTS

Vibrant red purple with youthful hues and moderate density, the 2006 J. Lohr Fog's Reach Vineyard Pinot Noir has enticing aromas of strawberry, cherry and rhubarb with a bouquet of toasted oak, vanilla and roasted meat. The flavors are reminiscent of strawberry, raspberry and cherry with some fruit and oak spiciness with weight, structure and a long, lingering finish. This inaugural vintage of Fog's Reach Pinot Noir is the perfect accompaniment to grilled lamb or duck.

*Jeff Meier, winemaker*