

**2001**  
**J. LOHR ESTATES**  
*Bay Mist*  
**Monterey County, White Riesling**

**VINTAGE**

Mother Nature delivered two very similar vintages back to back for the first time in ten years in 2001. The 2001 vintage can be described as a 'cool warm vintage' very similar to 2000. Our growing season started out with a warm spring, and then cooled greatly as July got underway with a lot of foggy days continuing well into most of the summer months. We experienced our typical "Indian Summer" in late September with a 95 degree plus heat blast that kicked lagging Monterey County grape sugars into high gear. Growers were picking furiously to catch up with a 3° Brix sugar jump in three days with every available truck and picking crew working at full capacity. One thing for sure in 2001 is that true flavor development was achieved in our White Riesling.

**WHITE RIESLING**

Our twenty-fifth vintage of White Riesling from our Bay Mist vineyard in the Arroyo Seco region of Monterey County proved to be almost identical to the 2000 vintage – without the late season cool rains. A bit more Botrytis developed in 2001 than in previous years and this had a heavy impact on the apricot-like character imparted into this 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 natural and cultured yeast fermentation in stainless steel.

**TECHNICAL DATA**

Origin:	Bay Mist, Arroyo Seco Vineyard, Monterey County
Composition:	98.7% White Riesling, 1.3% Marsanne
Harvest Date:	October 23 <sup>rd</sup> & 24 <sup>th</sup> , 2001
Brix at Harvest:	21.8° average
Total Acidity:	0.68 g/100 ml
pH at Bottling:	2.97
Alcohol:	11.0% by volume
Residual Sugar:	2.25 g/100 ml
Vinification:	Stainless steel fermented 40% Natural Yeast 60% Lalvin CY3079 Yeast fermentation
Maturation:	1 month in stainless steel post fermentation
Bottling Date:	December 5 <sup>th</sup> , 2001

**WINEMAKER'S COMMENTS**

The 2001 J. Lohr Estates Bay Mist White Riesling is pale straw in color with delicately complex aromas of green apricot, bosc pear, pippin apple and white blossoms. The 2.25% residual sugar is balanced by the naturally crisp grape acidity and spritz from a long cool fermentation. This is a refreshing wine capable of complementing the vibrant flavors of Pacific Rim cuisine, Indian curried chicken, or as an aperitif.