

J. LOHR

VINEYARD SERIES

2014 J. LOHR LATE HARVEST WHITE RIESLING ARROYO SECO MONTEREY



TECHNICAL DATA

APPELLATION: Arroyo Seco AVA, Monterey County, CA

COMPOSITION (BLEND): 100% White Riesling

HARVEST DATES: December 2, 2014

HARVEST PROCESS: Hand-harvested into small bins

HARVEST CHEMISTRIES: Brix 33.8°, pH 3.59, total acidity .061 g/100ml

VINIFICATION:

YEAST: Laffort VL 1

FERMENTATION: In 55-gallon stainless steel barrels

TEMPERATURE: 58°F

MATURATION: In 55-gallon stainless steel barrels, with lees stirring every 4 weeks

BOTTLING CHEMISTRIES:

PH: 3.29

TOTAL ACIDITY: .079g/100ml

ALCOHOL: 11.45% by volume

RESIDUAL SUGAR: 11.90 g/100 ml

CASES PRODUCED: 600 cases

CELLARING: Delicious now, but can be cellared for 10 to 15 years.

VINTAGE

2014 was a year of great contrasts for White Riesling. The unusual growing season began with a very warm, dry spring, which initiated early bud break and flowering. Summer, however, was quite cool and windy, tempering back the “earliness” of the vintage and helping to preserve the vibrant fruit flavors and acidity expected from Arroyo Seco Riesling. Conditions in late September and early October were quite humid, fostering the bloom of “Noble Mold” or botrytis in our White Riesling. The decision was made to hold back the most promising section of Griva Block 9 for a late harvest. After many passes over several weeks, we commenced harvest on December 2nd, nearly 45 days after our Bay Mist pick, and brought in a beautiful botrytis-laden White Riesling crop at 33.8 degrees Brix.

VINEYARDS

In 1998 we began a joint venture planting partnership with our longtime neighbor in the Arroyo Seco, Michael Griva, and in 2006 planted Riesling on a series of small mesas close to the Arroyo Seco River in the heart of the Arroyo Seco appellation, internally designated as Blocks 9 and 10. The soils in the area are largely Arroyo Seco gravelly, sandy loam, with ubiquitous large cobbles deposited by the Arroyo Seco River over the millenia, providing a well-drained medium for the Riesling vines to grow and showcase the Arroyo Seco terroir.

WINEMAKER'S COMMENTS

This wine is the result of our meticulous selection of only the best botrytis-affected berries. Its deep golden hues, firm acidity and layers of apricot, dried figs, citrus oil and honeysuckle are reminiscent of the great Trockenbeerenauslese wines of Germany. The natural sweetness is balanced by both the acidity and palate structure.

—Jeff Meier, winemaker

FOOD PAIRINGS

Pairs well with blue cheeses, nuts, apricot tart or tropical fruit desserts.



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VINEYARDS & WINES

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