

J. LOHR

VINEYARD SERIES

2013 J. LOHR HIGHLANDS BENCH PINOT NOIR SANTA LUCIA HIGHLANDS MONTEREY

TECHNICAL DATA

APPELLATION: Santa Lucia Highlands,
Monterey County, CA

COMPOSITION (BLEND): 100% Pinot Noir

HARVEST DATES: October 4th, 2013

HARVEST PROCESS: Hand-picked into
half-ton bins. Destemmed and berry-sorted on
Mistral System

HARVEST CHEMISTRIES: 28.4° Brix at
harvest, total acidity 0.65 g/100ml, pH 3.39

VINIFICATION:

YEAST: Platinum

FERMENTATION: 20% Saignée, 3 day
cold-soak, then fermented in 10-ton open-top
tanks with punchdowns twice daily

MALOLACTIC: 100% malolactic with
Vinifloral Oenos in barrel

STIRRING: Barrels stirred every 2 weeks
through malolactic completion in February

POST-STIRRING: Monthly barrel topping
till bottling

MATURATION:

BARREL TYPE: 228-liter Burgundy barrels,
60% new

FORESTS: Allier and Bertrange

COOPERS: Sirugue and François Frères

BOTTLING CHEMISTRIES:

PH: 3.75

TOTAL ACIDITY: 0.58 g/100ml

ALCOHOL: 15.0% by volume

RESIDUAL SUGAR: 0.1 g/100 ml (dry)

CASES PRODUCED: 3,922 six-bottle cases

CELLARING: This wine has the structure to age
5 to 7 years with the greatest fruit evolution in the
early years.

VINTAGE

The warmer 2013 vintage was a break from the three preceding cold vintages in the Santa Lucia Highlands. Warm and dry weather through spring and summer brought full canopy growth and an early onset of stress to the vines prior to veraison where an atypical cooling trend set in. Veraison temperatures were in the low 70s, roughly at 10 degrees cooler than normal for the period. Light rain in September was followed by perfect ripening weather leading into harvest in early October. Our best SLH blocks were selected for this vintage of Highlands Bench Pinot Noir which is half clone 777 with the balance from equal amounts of 115 and classic Pommard 4.

VINEYARDS

Highlands Bench Pinot Noir comes from the Escolle Road Vineyard, just west of the town of Gonzales in the Santa Lucia Highlands appellation of Monterey. We were invited to partner with a group of friends - Gary Caraccioli, the Nunes and Hiyashi families - in 2006 to establish a Pinot Noir vineyard on the Rianda family property. We participated in soil evaluation, vineyard layout and clone and rootstock selection, ultimately choosing the highest elevations and most gravelly soils for Pinot Noir planting. The Pinot Noir clones selected were Dijon origin 777, 115 and 828, as well as Pommard 4 and Joseph Swan. The vines are spaced at four feet within the row and eight feet between rows in a north-south orientation. The close proximity to Monterey Bay, the eastern slope and aspect, and the elevation above the Salinas Valley floor provide a cool, sunny and ideal environment for growing intensely-flavored Burgundian varietals.

WINEMAKER'S COMMENTS

The generous fruit character of this 2013 Highlands Bench Pinot Noir is a tribute to the site it is grown on. Wild strawberry, black cherry and dark-roasted oak are embroiled in this fuchsia-colored wine. Brambly blue fruit and talc on the finish. A fine example of Santa Lucia Highlands Pinot Noir.

—Steve Peck, red winemaker

FOOD PAIRINGS

Delicious with beef carpaccio and pecorino, oysters on the half shell or French onion soup.

WINE LIST DESCRIPTION

Notes of wild strawberry and brambly blue fruit with a talcy finish.



J. LOHR
VINEYARDS & WINES

SAN JOSE: 1000 LENZEN AVENUE, SAN JOSE, CA 95126 • 408.288.5057 • FAX 408.993.2276
PASO ROBLES: 6169 AIRPORT ROAD, PASO ROBLES, CA 93446 • 805.239.8900 • FAX 805.239.0365

JLOHR.COM