

# J. LOHR

VINEYARD SERIES

## 2015 J. LOHR FOG'S REACH PINOT NOIR ARROYO SECO MONTEREY

### TECHNICAL DATA

**APPELLATION:** Arroyo Seco AVA, Monterey County, CA

**COMPOSITION (BLEND):** 100% Pinot Noir

**HARVEST DATES:** September 16 - 23, 2015

**HARVEST PROCESS:** Hand-harvested at night into half-ton bins. Destemmed and sorted on Pellenc sorting spindles before transferring to six and twelve ton open-top fermenters

**HARVEST CHEMISTRIES:** 24.7° Brix, total acidity 0.80 g/100ml, pH 3.38

#### VINIFICATION:

**YEAST:** Maurivin Platinum

**FERMENTATION:** Stainless steel fermented in open-top tanks with manual punchdowns 2-3 times daily

**TEMPERATURE:** 90°F peak fermentation temperature

**MACERATION:** 3-day cold soaking followed by a 5-day fermentation on skins

**MALOLACTIC:** Inoculation in stainless steel and completion in French oak barrels

**MATURATION:** Aged 8 months in French oak barrels; 60% new

**BARREL TYPE:** French/Burgundy barrels, medium plus to heavy toast

**FORESTS:** Predominantly Bertrange and Allier

**COOPERS:** François Frères and Mercier

**POST MATURATION:** Bulldog-racked from barrels, then lots were blended. Bottled July 21, 2016

#### BOTTLING CHEMISTRIES:

**PH:** 3.75

**TOTAL ACIDITY:** 0.59 g/100ml

**ALCOHOL:** 14.6 % by volume

**RESIDUAL SUGAR:** 0.04 g/100ml (dry)

**CASES PRODUCED:** 1,034 six-bottle cases

**CELLARING:** Five plus years of aging potential with the greatest evolution of complex aromas within the first year in bottle.

### VINTAGE

With pre-season rainfall just an inch short of the 9½ inch annual average, 2015 kicked off in typical fashion in the Arroyo Seco. Cool weather in May delayed shoot growth somewhat, with daily temperatures nearly 10 degrees lower than normal. We watched with patience as nature slowly delivered a coveted 2.5 ton per acre crop in the Pinot Noir blocks. Growing degree days tracked with the two coldest vintages in a decade (2010, 2011) through the end of May, and then slowly racked up gains through the summer months. This left 2015 as the new record holder of the warmest vintage in the region in two decades. We had great color development through veraison in July. Heat spikes in late August and early September prompted an early harvest that preserved polish and fresh varietal characters in the finished wine.

### VINEYARDS

Our Pinot Noir vineyard resides in the cool and windy enclave of the Arroyo Seco appellation of Monterey County. Comprised of multiple early-ripening Dijon selections of Pinot Noir (clones 115, 667, 777), as well as late-ripening Pommard 4, the vines are grown on extremely well-drained, loamy sand and gravelly loam soils intermixed and underlain by large potato-sized cobblestones. The unique combination of soil, climate, and viticulture produces deeply-colored Pinot Noir with elegantly refined structure and flavor.

### WINEMAKER'S COMMENTS

*This 2015 vintage marks the 10th release of our Fog's Reach Pinot Noir. It is the darkest wine we have ever produced, and is second only to the 2012 in terms of tannin structure. Pure varietal aromas of strawberry, rhubarb and linseed are melded with our signature roasty French oak barrel signature. Cardamom spice and ripe fruits linger on the finish.*

—Steve Peck, red winemaker

### FOOD PAIRINGS

Pair with a dish of wild mushroom polenta or a board of Spanish charcuterie.

### WINE LIST DESCRIPTION

A dense Pinot Noir with aromas of ripe fruit, cardamom, and roasty French oak.



**J. LOHR**  
VINEYARDS & WINES

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