

2017 J. LOHR ESTATES

WILDFLOWER

VALDIGUIÉ

“A warmer year in this cool climate growing area resulted in a remarkable showing for the 2017 J. Lohr Estates Wildflower Valdiguié. Bright red hues and profuse brambly fruit aromas are accented by black pepper notes. On tasting, a zesty attack of pomegranate and blueberry fruit leaves crisp, fresh fruit on the palate. Serve cool, and drink your last bottle just in time for the release of the new vintage!”

—Steve Peck, red winemaker

VINTAGE

Valdiguié is a very large-berried variety, requiring extra vigilance from our Arroyo Seco vineyard crew to prune to only one bud per spur and aggressively thin any extra shoots pushing from the cordon. Otherwise, yields are too high, and ripening becomes difficult for this late-maturing variety. In our winemaking, the goal is to preserve the wonderful natural acidity and fresh fruit character of this varietal. We incorporate two different fermentation techniques to achieve this. For our final pick of the season in 2017, we hand-harvested roughly one-third of the fruit and put those whole clusters directly into the fermentation tanks, in a winemaking process called carbonic maceration – no crushing, punching down, or pumping over of the whole clusters is performed. The balance of the fruit was fermented by a more conventional technique of gently de-stemming to the fermenter, then pumping over and extracting with a fairly short, warm fermentation. Combining these two processes creates a wine with great similarity to the best “Crus” of Beaujolais, with enticing berry fruit flavors, a vibrant color and soft tannins.

VINEYARD

Our Valdiguié is grown on Chualar loam soil in the Arroyo Seco appellation of Monterey County. Originally thought to be the Gamay Noir grape of France’s Beaujolais winegrowing region, U.C. Davis has since identified this grape to be Valdiguié from an area in the southwest of France. Regardless of its origin and identity, Valdiguié grown in the windy, cold Arroyo Seco produces a wine reminiscent of the “Crus” of Beaujolais - Morgon, Fleurie and Moulin-à-Vent.

FOOD PAIRINGS

A great complement to a charcuterie plate of country paté, greek olives, cornichon and hard cheeses.



COMPOSITION BLEND

100% Valdiguié

ORIGIN

Monterey AVA, Monterey County, CA

CELLARING

Best enjoyed within four years of bottling

HARVEST DATES

October 31 - November 3, 2017

BRIX AT HARVEST

22.5° Brix

VINIFICATION

Fermentation: Stainless steel fermented, 67% traditional red wine fermentation to 85°F and 33% light press from carbonic maceration (whole cluster fermented)

Maceration: Traditional fermentation portion was 5 days on skins, while the carbonic maceration was 15 days to pressing

Maturation: Aged 4 months in stainless steel tanks prior to bottling

BOTTLING CHEMISTRIES

pH: 3.30

Alcohol: 12.9% by volume

Total Acidity: 0.68 g/100ml

Residual Sugar: 0.5 g/100ml

WINE LIST DESCRIPTION

Pomegranate and cranberry with a juicy finish. Served slightly chilled.

HOW DID WILDFLOWER GET ITS NAME?

Our original Valdiguié plantings were in the only part of our Greenfield vineyards where the topsoil held enough water to grow lovely wildflowers among the vines!