

J. LOHR

VINEYARD SERIES

2013 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 24th to October 9th, 2013

HARVEST PROCESS: Night-harvested by hand under lights into half-ton bins. Destemmed and sorted on Vaucher Beguet sorting table before transferring to six- and twelve-ton open-top stainless steel fermenters

HARVEST CHEMISTRIES: Brix 25.8°, total acidity 0.72 g/100ml, pH 3.33

VINIFICATION:

YEAST: Platinum

FERMENTATION: Stainless steel fermented in open-top tanks with manual punchdown of cap

TEMPERATURE: 90°F peak fermentation temperature

MACERATION: 9 days 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 to heavy toast

FORESTS: Predominantly Bertrange and Allier

COOPERS: François Frères and Dargaud et Jaegle

POST MATURATION: Bulldog-racked from barrels, then blended lots. Bottled July 2014

BOTTLING CHEMISTRIES:

PH: 3.72

TOTAL ACIDITY: 0.59 g/100ml

ALCOHOL: 14.93% by volume

RESIDUAL SUGAR: 0.15 g/100ml (dry)

CASES PRODUCED: 3,321 (6,642 six-packs)

CELLARING: 5 to 7 year aging potential with the greatest evolution of complex aromas within the first year in bottle.

VINTAGE

The 2013 vintage was ideal for Fog's Reach Pinot Noir in the Arroyo Seco region. Warm, dry weather from April to October led to the second-warmest vintage in the past 12 years, and was a welcome break from three preceding cool vintages. Although temperatures were warm, there were no days over 100 degrees, and no rainfall during the ripening period. These ideal weather conditions gave us the opportunity to harvest at the quintessential levels of ripeness for each block and clone. Dijon clones 667 and 777 each represent about one third of the blend, with the balance coming from equal parts of 115 and classic Pommard 4.

VINEYARDS

Our Pinot Noir vineyard resides in the cool and windy enclave of the Arroyo Seco appellation of Monterey County. Comprised of multiple Dijon selections of Pinot Noir clones (115, 667, 777), as well as 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

The 2013 Fog's Reach Pinot Noir is darkly colored with layered aromatics of black cherry, anise and camphor. The attack is subtle, while dense and graceful at once. Cardamom spice and sandalwood linger on the finish.

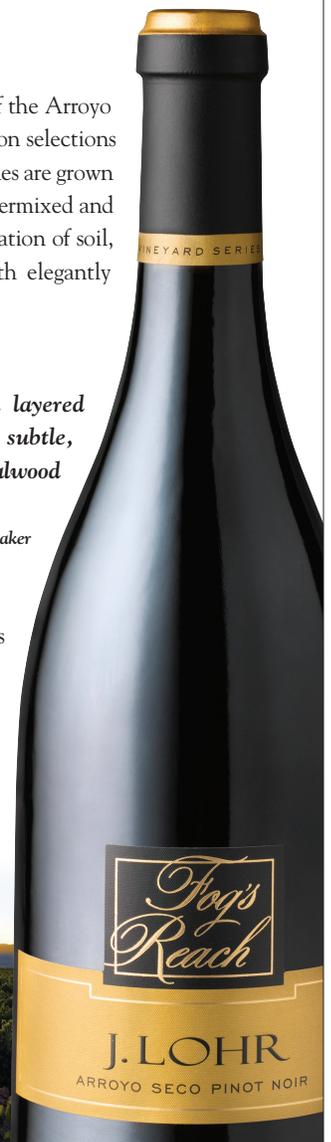
—Steve Peck, red winemaker

FOOD PAIRINGS

Try with pan-seared sesame tuna, grilled portabella mushrooms or your favorite charcuterie.

WINE LIST DESCRIPTION

A dense Pinot Noir with anise and black cherry aromas and a sandalwood 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