

2018 J. LOHR ESTATES

FALCON'S PERCH

PINOT NOIR

"The 2018 J. Lohr Estates Falcon's Perch showcases the best of cool climate Monterey County Pinot Noir. Wild strawberry and sage on the nose are followed by bright rhubarb, camphor and dried cherry on the finish."

—Steve Peck, director of winemaking

VINTAGE

Rainfall was about 75% of normal for the 2018 growing season, which was characterized by a cool spring in Monterey County. Cool, foggy mornings and evenings, with daytime highs in the 80s through the summer, provided optimum weather for slow ripening and aromatic expression of the delicate Pinot Noir grape. Warmer weather in late September and early October provided the final push for ripening of this vintage, which is showing exceptional aromatic complexity and bright acidity in the bottle.

VINEYARDS

Our Falcon's Perch Pinot Noir is produced from cool climate grapes grown in select vineyards within and surrounding the Arroyo Seco and Santa Lucia Highlands regions of central Monterey County. This region has earned a well-deserved reputation for producing world-class Pinot Noir. Over the past decade, the introduction of Dijon clones of Pinot Noir, along with the old standby Pommard clone, has dramatically increased the quality of the varietal here. These newer clones are the backbone of this release of Falcon's Perch, named for the bird which had made its home in the lone pine tree among the vines, safeguarding the grapes from vertebrate pests while preserving the ecosystem's natural balance.

FOOD PAIRINGS

A pinch of red pepper really sets off this Pinot Noir. Delicious when paired with Spanish chorizo or paella. Also matches quite well with mushroom dishes or Pacific salmon.

COMPOSITION BLEND

100% Pinot Noir

ORIGIN

Monterey County, CA

CELLARING

Tannin structure will soften in the first year of aging, along with the evolution of a lovely bottle bouquet. Best between 2019 and 2021.

HARVEST DATES

Harvest began on September 19th for our earliest ripening blocks, with the majority of the blend being picked by October 10th.

BRIX AT HARVEST

25.5° Brix on average

COLD SOAK

3-day cold soak prior to fermentation

VINIFICATION

Fermentation: Fermented in 12-ton open-top tanks and 24-ton upright tanks. 7 to 10 days on skins, with light pumpovers and daily punchdowns. Temperatures peaking at 90°F renders a high, complex color in the wine.

Malolactic: 100% ML complete, with approximately 20% of the lots being co-inoculated with the yeast in order to increase the fresh red fruit signature of the blend.

Maturation: Two thirds aged in stainless steel tanks and one third aged in French oak barrels

BOTTLING CHEMISTRIES

pH: 3.66

Total Acidity: 0.56 g/100ml

Alcohol: 14% by volume

Residual Sugar: 0.10 g/100ml (dry)

WINE LIST DESCRIPTION

Wild strawberry and sage with dried cherry on the finish.

HOW DID FALCON'S PERCH GET ITS NAME?

When Cynthia Lohr saw a falcon perched next to our Pinot Noir vines, this silky and enticing wine immediately had its name!

