

2022 J. LOHR ESTATES

FALCON'S PERCH

PINOT NOIR

"Showcases the spicy strawberry character that is a hallmark of Monterey County Pinot Noir. Bright berry and watermelon fruit notes meld with clove and sagebrush on the nose. Delicate tannins on the mid-palate are complemented by dried cherry, black tea, and umami on the finish."

—Brenden Wood, red winemaker and Steve Peck, vp winemaking

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 appellations 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 raptor 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.

VINTAGE

Monterey County commenced the 2022 growing season with a very cool spring, followed by mild summer temperatures - allowing for slow, consistent berry development. Warmer weather during the last half of August and early September pushed ripening into high gear. We began harvesting Pinot Noir on the morning of September 9th in the Santa Lucia Highlands and moved to our vineyards in Arroyo Seco three days later. About 15% of the fruit was fermented whole cluster, with stems, to accentuate the spicy, strawberry notes that Monterey Pinot Noir is prized for. Ten percent of the blend was aged in 2nd and 3rd-fill French oak barrels; the remainder was aged in tank, on light lees with bâtonnage, to preserve freshness and retain nuanced varietal character.

FOOD PAIRINGS

A bit of spice really sets off this savory Pinot Noir. Pair with Spanish chorizo, paella, mushroom dishes, or roast 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 2024 and 2027.

HARVEST DATES

September 9 and 12-24, 2022

BRIX AT HARVEST

27.3° Brix on average

COLD SOAK

2-day cold soak prior to fermentation

VINIFICATION

Fermentation: 12-ton open-top tanks and 24-ton upright tanks with a short period of skin contact to extract fruit flavor with minimal astringency.

Malolactic: 100% ML+

Maturation: 90% aged in stainless steel tanks and 10% aged in 2nd and 3rd-fill French oak barrels

BOTTLING CHEMISTRIES

pH: 3.62

Alcohol: 13.9% by volume

Total Acidity: 0.52 g/100ml

Residual Sugar: 0.15 g/100ml (dry)

WINE LIST DESCRIPTION

Strawberry and sage with dried cherry on the finish.

CERTIFIED SUSTAINABLE

The Certified California Sustainable seal on the Falcon's Perch back label attests that at least 85% of the grapes were grown on a certified sustainable vineyard and that the wine was produced in a certified sustainable winery.

