

J. LOHR

ESTATES



2015 J. LOHR ESTATES SOUTH RIDGE SYRAH

PASO ROBLES

VINTAGE

Paso Robles saw a fourth consecutive year of low rainfall in 2015. The dry conditions mirrored the extreme climatic trends seen across the entire state of California. Budbreak was early, as is typical in dry years, with vines coming out of dormancy in mid-March. Good growing conditions in April brought rapid shoot growth and were followed by an unusually cold period in early May that reduced Syrah crop yields by roughly 25% due to shatter. This lighter crop ripened readily, with the earliest pick on our warmest site occurring on August 27th. The cooler sites in this blend matured in mid-September and on into early October. The young wines showed explosive fruit and concentration. A quarter of the blend underwent malolactic fermentation in new oak barrels which helps to integrate the overall oak influence and contributes an impression of roasted coffee on the palate. The 2015 South Ridge Syrah is a testament to the unique quality of Rhône varietals grown in Paso Robles.

VINEYARDS

The J. Lohr Estates South Ridge Syrah is grown on a combination of lime-laden and gravelly soils, which rein in Syrah's rangy growth potential. Roughly 60% of this fruit was grown in the Estrella and San Miguel districts where Syrah flavors tend toward black tea and camphor. The balance is from cooler districts, including El Pomar, Adelaida, Creston and Willow Creek, which infuse the blend with aromatic white pepper and blue fruit notes.

WINEMAKER'S COMMENTS

Varietal aromas of blueberry and black tea are lifted by barrel aging on lees in a 60/40 blend American and French oak barrels. A touch of white pepper on the palate opens up slowly to reveal baking spice and pomegranate fruit on the finish.

—Steve Peck, red winemaker

FOOD PAIRINGS

Pair with a slow-roasted pork shoulder and herbed potatoes. For simple, casual fare, try a classic BLT.

TECHNICAL NOTES

APPELLATION: Paso Robles AVA, San Luis Obispo County, CA

COMPOSITION (BLEND): 93% Syrah, 2% Roussanne, 1% Viognier, 4% other red varieties

HARVEST DATES: August 27th to October 3rd, 2015

BRIX AT HARVEST: Brix 26.7°, total acidity .56 g/100ml, pH 3.74

VINIFICATION:

FERMENTATION: Fermented in 20-ton stainless steel fermenters

MALOLACTIC: 100% malolactic

MATURATION: 12 months in oak barrels

BARREL TYPE: 20% new barrels from (60%) American and (40%) French origin

BOTTLING CHEMISTRIES:

PH: 3.68

TOTAL ACIDITY: .61 g/100ml

ALCOHOL: 13.9% by volume

RESIDUAL SUGAR: 0.07 g/100ml

CELLARING: Improving texture over the first 2 years in the bottle, with the capacity to hold another 3 years or more.

WINE LIST DESCRIPTION

Classic Syrah aromas of blueberry and black tea, with baking spices and pomegranate on the finish.



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VINEYARDS & WINES

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