



J. LOHR

VINEYARDS & WINES

2015 J. LOHR *GESTURE* ZINFANDEL PASO ROBLES

TECHNICAL NOTES

APPELLATION: Paso Robles Willow Creek District,
San Luis Obispo County, California

COMPOSITION: 100% Zinfandel

HARVEST DATES: October 16th and 23rd, 2015

HARVEST PROCESS: Hand-harvested,
20% Saignée

HARVEST CHEMISTRIES: Brix 24.3°, total acidity
0.94 g/100ml, pH 3.27

VINIFICATION:

YEAST: Maurivin B (a unique yeast that
metabolizes much of the malic acid in the juice)

FERMENTATION: Stainless steel

TEMPERATURE: 3-day cold soak ramped up to
92°F peak fermentation temperature

MACERATION: 12 days on skins prior to pressing

MALOLACTIC: 100% malolactic complete

MATURATION: 8 months in French oak barrels

BARREL TYPE: 228 liter Burgundy barrels,
20% new oak

FORESTS: Center of France

COOPERS: Vallaurine

BOTTLE AGING: Eight months bottle aging prior
to release

BOTTLING CHEMISTRIES:

PH: 3.5

TOTAL ACIDITY: 0.66 g/100ml

ALCOHOL: 14.4% by volume

RES. SUGAR: 0.33 g/100ml

CELLARING: Greatest fruit intensity in the first three
years, but can be cellared for 8 to 10 years.

CASES PRODUCED: 304 cases

VINTAGE

Zinfandel holds its place as the heritage grape among winemakers in Paso Robles, where Paderewski and others established the earliest plantings a century ago. The 2015 J. Lohr *Gesture* Zinfandel gets its brightest red fruit notes from a steep, south-facing block planted on a lime shale soil known as Gazos Shaly Clay Loam. The growing season registered as the fourth consecutive year of drought in the region. Warm springtime weather was absent of frost and brought excellent berry set prior to summer. October weather was mild, which allowed fruit to mature completely. For Zinfandel, it's the acidity, and not sugar development, that defines ripeness grown in a cool area like the Willow Creek District of Paso Robles. Picking was predicated on a drop in acidity coinciding with a burst in flavor long after the sugar maturity had been achieved. The 2015 *Gesture* Zinfandel has briary black cherry fruit that lingers on the finish.

VINEYARD

Our *Gesture* Zinfandel was grown in the Paso Robles Willow Creek District, near the crossing of Highway 46 West & Vineyard Drive. This variety can sometimes be difficult to ripen before the onset of October rain and frost in this coastal belt, where Spanish moss grows abundantly in the surrounding oak forests. Besides the cool climate, this terroir is greatly defined by the Gazos Shaly Loam soil which is hardly soil at all, looking more like a solid rock formation at times. Fruit thinning in the vineyard is key to this program, both at veraison and prior to harvest. This allows us to select the best maturing bunches to give the wine optimal flavor balance.

WINEMAKER'S COMMENTS

The brambly red fruit character of the 2015 J. Lohr Gesture Zinfandel is reflective of the terroir of the Willow Creek district of Paso Robles. Briary raspberry and dried cherry aromas with notes of hazelnut cream. Medium palate weight with black cherry fruit and tobacco on the finish.

—Steve Peck, red winemaker

FOOD PAIRINGS

Delicious with grilled flank steak and saffron rice.



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