“The 2016 J. Lohr Estates Los Osos Merlot has a medium-dark color intensity with a mature red hue in the glass. Varietal aromas of black cherry and lilac are integrated with a barrel signature of toasted hazelnut, dark chocolate, and baking spice. We use whole berry fermentation and a generous amount of Malbec in this blend to accentuate bright fruit tones and provide a rich, lengthy finish.”

—Steve Peck, red winemaker

FOOD PAIRINGS
Delicious with summer grilled sausages or herb-roasted chicken.

WINE LIST DESCRIPTION
A rich Merlot accented by a generous amount of Malbec in the blend.

COMPOSITION BLEND
<table>
<thead>
<tr>
<th>%</th>
<th>Variety</th>
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</thead>
<tbody>
<tr>
<td>85</td>
<td>Merlot</td>
</tr>
<tr>
<td>13</td>
<td>Malbec</td>
</tr>
<tr>
<td>1</td>
<td>Petite Sirah</td>
</tr>
<tr>
<td>1</td>
<td>Cabernet Sauvignon</td>
</tr>
</tbody>
</table>

ORIGIN
Paso Robles AVA,
San Luis Obispo County, CA

CELLARING
Showing the most fruit upon release, with the potential to improve over the next five years.

HOW DID LOS OSOS GET ITS NAME?
This wine is named after the slightly heavier Los Osos Series soils in Paso Robles, which have proven to be the perfect home for growing lush and flavorful Merlot.

ACCOLADES & REVIEWS
NEW RELEASE, APRIL 2018