

TECHNICAL NOTES

APPELLATION: Adelaida District, Paso Robles

AVA, San Luis Obispo County, CA

COMPOSITION: 100% Viognier

HARVEST DATES: September 24, 2016

HARVEST PROCESS: Hand-harvested in the early morning and whole cluster pressed to taste

HARVEST CHEMISTRIES: Brix 27.3°, total acidity 0.53 g/100ml, pH 3.98

VINIFICATION:

YEAST: Rhone 4600 and Frootzen

FERMENTATION: In barrel, puncheon, and poly

tank for an average of 34 days

MATURATION: In French barrels, acacia puncheons, and poly tank for 5 months

BOTTLING CHEMISTRIES:

PH: 3.48

TOTAL ACIDITY: 0.61 g/100ml

ALCOHOL: 14.5% by volume

RES. SUGAR: 0.39 g/100ml

CELLARING: Enjoyable now and will age well

through 2020.

CASES PRODUCED: 545 cases



2016 J. LOHR *GESTURE* VIOGNIER

PASO ROBLES

VINTAGE

The 2016 vintage in western Paso Robles was moderate compared with recent vintages - mostly cool throughout the season with just a few warm spells to ripen the fruit. The temperatures of this coastal vineyard were ideal for retaining fresh flavors and acidity. Given that the soils hold water very well, minimal irrigation was applied during the growing season. We have many subtle differences in the two different sites where Viognier is grown at our Gean Ranch. Block 5, in the southern part of the ranch with heavier clay soils, brings citrus and strong floral notes, while Block 14 to the north with its gravelly, weathered sandstone, provides fruit with aromas of linalool, lychee and Asian spice. Harvesting of both blocks occurred on September 24th. Maturity, which is so important for Viognier, was reached at relatively high sugars (27.3° Brix), while retaining excellent acidity. The 2016 Gesture Viognier is a blend of both blocks, each contributing their own individuality to blend synergistically in the final wine.

VINEYARD

The grapes for the *Gesture* Viognier are sourced from our Gean Vineyard in the Adelaida District of western Paso Robles. The Gean ranch, planted in 2010, is the western-most vineyard in the Paso Robles AVA. With a climate nearly identical to that of the Northern Rhône, combined with well-drained soils of calcareous shale and weathered sandstone, this vineyards' terroir is a perfect match for growing Viognier. The warm days with southern and western exposures on this hillside vineyard help to naturally develop ripe, lush flavors, while the cool nights allow for a longer hangtime, giving the wines power and depth.

WINEMAKER'S COMMENTS

Pale yellow in color, the 2016 J. Lohr Gesture Viognier offers aromas of orange blossom, apricot, jasmine, and wet stone. These aromas are complemented by the rich, balanced palate of ripe pear, Meyer lemon, white peach, and a long, textured finish.

-Kristen Barnhisel, winemaker, white wines

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Geslure

VIOGNIER

FOOD PAIRINGS

Grilled chicken with orange ginger sauce, curried scallops, dukkah, Moroccan spiced nuts, or soft and semisoft cheeses.



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