



J. LOHR

VINEYARDS & WINES

2016 J. LOHR *GESTURE* ZINFANDEL PASO ROBLES

TECHNICAL NOTES

APPELLATION: Paso Robles, San Luis Obispo County, California

COMPOSITION: 100% Zinfandel

HARVEST DATES: October 1 and 14, 2016

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: 8 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

FORESTS: Center of France

COOPER: Vallaurine

BOTTLE AGING: Eight months bottle aging prior to release

BOTTLING CHEMISTRIES:

PH: 3.55

TOTAL ACIDITY: 0.65 g/100ml

ALCOHOL: 15.3% by volume

RES. SUGAR: 0.18 g/100ml

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

CASES PRODUCED: 262 cases

VINTAGE

Zinfandel holds its place as the heritage grape among winemakers in Paso Robles, where Ignacy Paderewski and others established the earliest plantings a century ago. The 2016 J. Lohr *Gesture* Zinfandel gets its brightest red fruit notes from a south-facing block planted on a lime shale soil known as Gazos Shaly Clay Loam. The ripest fruit notes are contributed from a calcareous block farmed at a high elevation in the Creston sub-AVA. The 2016 growing season was an unprecedented fifth consecutive year of drought in California. Warm springtime weather was absent of frost and brought excellent berry set prior to summer. October weather was mild, which allowed the fruit to mature completely. For Zinfandel, it is the acidity, and not sugar development, that defines ripeness when grown in a cool area like the Willow Creek District of Paso Robles. Harvesting was predicated on a drop in acidity coinciding with a burst in flavor long after sugar maturity had been achieved. The 2016 J. Lohr *Gesture* Zinfandel is plummy and round with black cherry fruit that lingers on the finish.

VINEYARD

Our *Gesture* Zinfandel is a blend of fruit grown in the Paso Robles Willow Creek District, near the crossing of Highway 46 West & Vineyard Drive, and a 1,700 foot elevated calcareous site in the Creston district. Zinfandel can be difficult to ripen prior to the onset of October rain and frost in this coastal belt, where Spanish moss grows abundantly in the surrounding oak forests. In addition to 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, allowing us to select the best maturing bunches to give the wine optimal flavor balance.

WINEMAKER'S COMMENTS

The bright, ripe red fruit character of the 2016 J. Lohr Gesture Zinfandel is reflective of the terroir of Paso Robles. Briary raspberry and dried cherry flavors are overlaid with baked blackberry and notes of hazelnut cream from French oak aging. This wine has a medium palate weight and leaves ripe fruit and tobacco on the finish.

—Steve Peck, red winemaker

FOOD PAIRINGS

Delicious with grilled flank steak and saffron rice.



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