

J. LOHR

VINEYARD SERIES

2016 J. LOHR TOWER ROAD PETITE SIRAH PASO ROBLES



TECHNICAL DATA

- APPELLATION:** Paso Robles AVA, San Luis Obispo County, CA
- COMPOSITION (BLEND):** 98% Petite Sirah, 2% Syrah
- HARVEST DATES:** September 22nd, 24th and October 6th, 2016
- HARVEST PROCESS:** Hand-harvested into half-ton bins and gondolas
- HARVEST CHEMISTRIES:** Brix 27.3°, total acidity 0.58 g/100ml, pH 3.70
- VINIFICATION:** Destemmed and fermented in 10-ton open-top tanks, cap management with light punchdowns
- YEAST:** Uvaferm 43 yeast
- FERMENTATION:** Destemmed, whole berry fermentation
- TEMPERATURE:** Moderate temperatures to reduce seed tannin extraction
- MACERATION:** 2-day cold soak with a short, 3-day fermentation prior to drain and press
- MALOLACTIC:** 100% malolactic in barrels through December and January
- MATURATION:** 16 months barrel age
- BARREL TYPE:** 25 liter French oak Burgundy export barrels, 80% new
- FORESTS:** Rive Droit and a blend of five forests
- COOPERS:** Vallaurine and Marcel Cadet
- POST MATURATION:** Released 10 months after bottling
- BOTTLING CHEMISTRIES:**
- PH:** 3.63
 - TOTAL ACIDITY:** 0.62 g/100ml
 - ALCOHOL:** 15.1% by volume
 - RESIDUAL SUGAR:** 0.08 g/100ml
- CASES PRODUCED:** 4,080 six-bottle cases
- CELLARING:** This dense wine opens up early with a splash-decant, and should develop in the bottle for up to 8 years.

VINTAGE

While rainfall was short of average, the timing was ideal for vine health and wine quality in 2016. Every phenological marker from budbreak in spring to bloom and veraison in the summer occurred 1 to 2 weeks earlier than normal. Petite Sirah emerged from dormancy in the middle of March, just after receiving several days of heavy rainfall. The vine canopy growth propelled throughout the spring, buoyed by additional light rains in April and an ideal bloom period in early May. Tannin structure for 2016 was amplified by a warm veraison period beginning the third week of July. We captured the unctuous, ripe flavors of this classic variety by targeting our early morning harvests around periods of cool weather in late September and early October. J. Lohr's deft hand at the craft of winemaking is exemplified in the rich flavors, dark color, and soft tannins of this 2016 Tower Road Petite Sirah.

VINEYARDS

In the vineyards surrounding Tower Road, in the Estrella and San Miguel districts of Paso Robles, our Petite Sirah thrives on the well-drained yet heavier clay soils of the area. The rarity of autumn rains in Paso Robles allows this tight-clustered variety to reach full maturity almost every year, without the risk of bunch-rot that exists in damper regions of the state and in Europe. Our ripening program requires that we apply netting to the vines in August to assure that birds don't overfeed on this especially flavorful grape before harvest. Intense summer sun and very warm daytime temperatures in Paso Robles are balanced by the gentle afternoon breezes that creep in from the Monterey Bay to the north and from the Templeton Gap to the west. These winds cool the area by as much as fifty degrees by early morning, preserving the acidity and bright fruit character of our Petite Sirah.

WINEMAKER'S COMMENTS

An inviting bouquet of lightly toasted pastry frames the dark fruit characters of blackberry and olallieberry on the palate. Our gentle approach to winemaking delivers a rich and dense tannin structure that doesn't disappoint.

—Steve Peck, director of winemaking

FOOD PAIRINGS

Pairs well with aromatic herbs and pan-seared meat dishes such as rosemary lamb chops with roasted fennel.



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VINEYARDS & WINES

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