



J. LOHR

VINEYARDS & WINES

2017 J. LOHR *GESTURE* GSM PASO ROBLES

TECHNICAL NOTES

APPELLATION: Paso Robles AVA, San Luis Obispo County, CA

COMPOSITION: 74% Grenache, 17% Syrah and 9% Mourvèdre

HARVEST DATES: Grenache was picked on October 30, 2017, upon flavor development and softening of acidity.

HARVEST PROCESS: Hand-harvested fruit was destemmed and berry-sorted before a 24% saignée and fermentation

HARVEST CHEMISTRIES: Brix 26.9°, total acidity 0.60 g/100ml, pH 3.44

VINIFICATION:

YEAST: ICV D-80 isolated from the Côte-Rôtie area of the Rhone Valley

FERMENTATION: Fermented in open-top fermenters, with light punchdowns daily

TEMPERATURE: Three-day cold soak, followed by a moderate 88°F fermentation temperature

MACERATION: 11 days on skins prior to pressing

MALOLACTIC: 100% malolactic, V. Oenos strain in puncheons

MATURATION: 10 months cellar aging

BARREL TYPE: 500 liter French oak puncheons from Cadus, 20% new

BOTTLE AGING: 8 months bottle aging prior to release

BOTTLING CHEMISTRIES:

PH: 3.45

TOTAL ACIDITY: 0.62 g/100ml

ALCOHOL: 15.1% by volume

RES. SUGAR: 0.10 g/100ml (dry)

CELLARING: Enjoy the best fruit expression within 3 years

CASES PRODUCED: 922 cases

VINTAGE

2017 will be remembered as a restorative vintage for our Paso Robles vineyards with the return of generous rainfall, following an unprecedented 5-year period of drought throughout California. Budbreak was on the late side, with Grenache vines waking from dormancy the first week of April, followed by bloom in late May. Crop set was good, with overall yields approaching 5 tons per acre for Grenache, despite multiple thinning passes. An early September heat spike brought temperatures as high as 115 degrees along the California coast. This triggered harvest at the Gean Ranch for the early varieties such as Syrah, but had no effect on late-ripening Grenache.

VINEYARD

The vineyard source for this blend is our Gean Ranch, which is the westernmost vineyard in the entire Paso Robles AVA. This planting, located in the Adelaida district, was established in 2009 and is consistently producing wines of the balance and intensity required for our *Gesture* program. Our farming plan brings the crop to one cluster per shoot prior to veraison. In order to intensify flavor, these large-clustered varieties require trimming off the wings and the lower third of the clusters as well.

WINEMAKER'S COMMENTS

Candied raspberry and plum aromas are integrated with notes of fennel root and pastry dough. Light and inviting on the palate, with firm tannins on the finish.

—Steve Peck, director of winemaking

FOOD PAIRINGS

Our J. Lohr *Gesture* GSM is especially adaptable for food pairing. This blend complements a variety of dishes, from an onion tart to grilled lamb, spicy crab cakes, or a savory vegetable stew.



J. LOHR
VINEYARDS & WINES

SAN JOSE: 1000 LENZEN AVENUE, SAN JOSE, CA 95126 • 408.288.5057 • FAX 408.993.2276
PASO ROBLES: 6169 AIRPORT ROAD, PASO ROBLES, CA 93446 • 805.239.8900 • FAX 805.239.0365

JLOHR.COM