



J. LOHR

VINEYARDS & WINES

2017 J. LOHR *GESTURE* GRENACHE ROSÉ PASO ROBLES

TECHNICAL NOTES

APPELLATION: Paso Robles, San Luis Obispo County, California

COMPOSITION: 97% Grenache Noir, 1% Grenache Blanc, 1% Mourvèdre, 1% Counoise

HARVEST DATES: September 8th and 16th, 2017

HARVEST PROCESS: Early morning hand-harvest into 1,000 lb. picking bins

HARVEST CHEMISTRIES: Brix 21.8° avg, total acidity .69 g/ml, pH 3.38

VINIFICATION:

YEAST: Xymaflore X5 was selected to emphasize varietal thiol aromas

FERMENTATION: Stainless steel tank

TEMPERATURE: Fermentation initiated at 65°F.

MACERATION: Destemmed fruit was soaked overnight, followed by a traditional “Champagne” press cycle. The pressed juice was held cold for 21 days prior to racking and inoculation with yeast.

MALOLACTIC: None

MATURATION: Aged 4 months in stainless steel barrels

BOTTLE AGING: Bottled March 15th, 2018

BOTTLING CHEMISTRIES:

PH: 3.25

TOTAL ACIDITY: 0.59 g/100ml

ALCOHOL: 12.4% by volume

RES. SUGAR: 0.1 g/100ml (dry)

CELLARING: Our Grenache Rosé is best enjoyed in the current vintage. Buy a case for summer enjoyment and hold back a few bottles for the holidays!

CASES PRODUCED: 790

VINTAGE

The 2017 growing season brought a welcome return to above normal rainfall, with roughly 42 inches falling at our Gean Ranch in the Adelaida district of Paso Robles. Budbreak arrived on April 5th, which is normal for this ranch. We saw mild spring weather and gradual vine growth prior to bloom in late May, resulting in nice fruit-set and an above average crop size. We can always count on the chilly 50 degree nights throughout the summer in Paso Robles, which contribute to the unique fresh fruit character of the Grenache-based wines from this region. We harvest quite early to capture those fresh fruit notes and the bright acidity in the wine. Our approach to winemaking in 2017 borrows from the latest trends in the south of France for Rosé. Employing a 21-day aging of the pulpy juice at a low temperature, prior to yeast inoculation, delivers a wine with elevated notes of fresh guava and passionfruit. The result is a truly refreshing style, which pairs well with cold meats and fresh seafood.

VINEYARD

This fruit was grown on our Gean Ranch, located in the far western reaches of the Adelaida district in Paso Robles. This calcareous site on Linne Calodo soils is optimal for developing the high-tone aromatics that Grenache is known for. We see beautiful palate weight and mouthfeel without unwanted astringency from this ranch, which is the westernmost vineyard in the entire Paso Robles AVA and has long been the vineyard source for both our red and white Gesture Rhône wine programs.

WINEMAKER'S COMMENTS

We love the passionfruit, guava and grapefruit aromas captured in this vintage of Gesture Grenache Rosé. Notes of strawberry spread across the palate with a cleansing citrus-sorbet finish. This wine pairs perfectly with country pâté and baguette or any healthy summer cuisine.

—Steve Peck, red winemaker

FOOD PAIRINGS

A great companion for country pâté and bread or a summer salad of kale and wild rice.



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