



J. LOHR

VINEYARDS & WINES

2017 J. LOHR *GESTURE* ZINFANDEL PASO ROBLES



TECHNICAL NOTES

APPELLATION: Paso Robles, San Luis Obispo County, California

COMPOSITION: 95% Zinfandel, 4% Petite Sirah, 1% Alicante Bouchet

HARVEST DATES: Zinfandel was harvested October 25th, 2017

HARVEST PROCESS: Hand-harvested in the early morning

HARVEST CHEMISTRIES: Brix 29.2°, total acidity 0.74 g/100ml, pH 3.4

VINIFICATION:

YEAST: Maurivin B (a unique yeast that loves the malic acid in the juice)

FERMENTATION: Open-top stainless steel tank

TEMPERATURE: 3-day cold soak, ramped up to 90°F peak fermentation temperature

MACERATION: 14 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: Tight grain Allier

COOPER: Sirugue

BOTTLE AGING: Eight months bottle aging prior to release

BOTTLING CHEMISTRIES:

PH: 3.53

TOTAL ACIDITY: 0.63 g/100ml

ALCOHOL: 15.4% by volume

RES. SUGAR: 0.28 g/100ml

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

CASES PRODUCED: 931 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 2017 J. Lohr *Gesture* Zinfandel gets its bright red fruit notes from a south-facing block planted on a lime shale soil known as Gazos Shaly loam. The 2017 growing season broke the string of five years of consecutive drought in California, and brought generous rainfall to the area. 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. Our 2017 *Gesture* Zinfandel is brambly on the palate 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. 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 2017 J. Lohr Gesture Zinfandel is reflective of the terroir of Paso Robles. Briary raspberry and dried cherry flavors are overlaid with notes of toasted hazelnut. This wine has medium palate weight and a zippy acidity that leaves ripe fruit and tobacco on the finish.

—Steve Peck, director of winemaking

FOOD PAIRINGS

Delicious with grilled flank steak and saffron rice.

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