**Technical Notes**

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

COMPOSITION: 59% Roussanne, 31% Grenache Blanc, and 10% Viognier

HARVEST DATES: September 21 - November 5, 2018

HARVEST PROCESS: Hand picked in the early morning, whole cluster pressed to taste

HARVEST CHEMISTRIES - ROUSSANNE:
Brix 24.2°, total acidity 0.34 g/100ml, pH 4.00

HARVEST CHEMISTRIES - GRENACHE BLANC:
Brix 22.5°, total acidity 0.41 g/100ml, pH 3.44

HARVEST CHEMISTRIES - VIOGNIER:
Brix 26.4°, total acidity 0.60 g/100ml, pH 3.72

VINIFICATION:
YEAST: Rhone 4600, VL2, and Frootzen

FERMENTATION: Cool fermentation in acacia barrels, puncheons, and neutral French oak for an average of 14 days

MATURATION: 7 months in acacia barrels, puncheons, and neutral French oak

BOTTLING CHEMISTRIES:
PH: 3.48
TOTAL ACIDITY: 0.56 g/100ml
ALCOHOL: 13.9% by volume
RES. SUGAR: 0.20 g/100ml

CELLARING: This wine is enjoyable now and will age gracefully through 2024.

CASES PRODUCED: 354 cases

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**Vineyard**

The grapes for the Gesture RVG are sourced from our Gean Vineyard in the Adelaida District of western Paso Robles. Planted in 2010, it is the westernmost vineyard in the Paso Robles AVA. With a climate nearly identical to that of the Northern Rhône, combined with well-drained soils of calcareous shale and weathered sandstone, the terroir of this vineyard is a perfect match for growing Roussanne, Viognier, and Grenache Blanc. The warm days, with southern and western exposures on this hillside vineyard, help to naturally develop ripe, lush flavors, while the cool nights allow for hangtime, giving the wines power and depth.

**Winemaker’s Comments**

The 2018 J. Lohr Gesture RVG presents youthful pale yellow and green hues. The delicate nose offers aromas of daffodil, honeysuckle, Meyer lemon, and honeydew melon. These aromas expand on the palate with flavors of ripe white peach and tangerine, with a balanced texture and long finish.

—Kristen Barnhisel, winemaker, white wines

**Food Pairings**

Pair with arugula salad with fennel and citrus vinaigrette, roasted halibut with lemon tarragon butter sauce, toro sushi, or with soft cheeses such as herbed Boursin, goat cheese, or Havarti.