**Technical Notes**

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

**COMPOSITION:** 100% Viognier

**HARVEST DATES:** September 21 and October 2, 2018

**HARVEST PROCESS:** Hand harvested in the early morning and whole cluster pressed to taste

**HARVEST CHEMISTRIES:** Brix 26.0° avg, total acidity 0.50 g/100ml, pH 3.61

**VINIFICATION:**

- **YEAST:** Rhone 4600 and Frootzen
- **FERMENTATION:** In barrel, puncheon, and poly tank for an average of 21 days
- **MATURATION:** In neutral acacia barrels and puncheons, and poly tank for 7 months

**BOTTLING CHEMISTRIES:**

- **PH:** 3.36
- **TOTAL ACIDITY:** 0.70 g/100ml
- **ALCOHOL:** 14.5% by volume
- **RES. SUGAR:** 0.18 g/100ml
- **CELLARING:** Enjoyable now and will age well through 2022.

**CASES PRODUCED:** 357 cases

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**2018 J. LOHR GESTURE VIognier**

**Paso Robles**

**Vintage**

The early days of the 2018 vintage in western Paso Robles were moderate compared with recent vintages. Given that the soils hold water very well, minimal irrigation was applied during most of the 2018 growing season, until the heat in early September arrived. We have many subtle differences in the two sites where Viognier is grown at Gean, with Block 5 in the southern part of the ranch bringing citrus and strong floral notes on the heavier clay soils, while Block 14 to the north provides fruit with aromas of linalool, lychee and Asian spice on its gravelly, weathered sandstone. Harvest began with Block 5 on September 21st and finished with Block 14 on October 2nd. Maturity, which is so important for this varietal, was reached at 26.0° Brix while retaining excellent acidity. The 2018 Gesture Viognier is a blend of both blocks, each contributing their own individuality into the final wine.

**Vineyard**

The grapes for the Gesture Viognier are sourced from our Gean Vineyard in the Adelaida District of western Paso Robles. Planted in 2010, it is the western-most 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 Viognier. 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**

Pale yellow in color, the 2018 J. Lohr Gesture Viognier offers aromas of gardenia, honeysuckle, white peach, and Meyer lemon. These aromas are complemented by the rich, balanced palate of lemon custard, nectarine, ripe orange, and a long, textured finish.

—Kristen Barnhisel, winemaker, white wines

**Food Pairings**

Chicken curry with apricots, seared scallops, dukkah, or soft and semisoft cheeses.