



J. LOHR

VINEYARDS & WINES

2013 J. LOHR *GESTURE* SYRAH PASO ROBLES

TECHNICAL NOTES

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

COMPOSITION: 98% Syrah, 2% Viognier

HARVEST DATE: September 19, 2013

HARVEST PROCESS: Hand-harvested into half-ton bins, destemmed and berry sorted on Vaucher Beguet Mistral system

HARVEST CHEMISTRIES: Brix 31.1°, total acidity 0.62 g/100ml, pH 3.42

VINIFICATION:

YEAST: ICV D80 yeast

FERMENTATION: Destemmed and fermented whole berry in open-top tank with light punchdowns

TEMPERATURE: Cold-soaked 5 days at 55°F, fermented to 90°F peak temperature

MACERATION: 27 days on skins

MALOLACTIC: 100% with Viniflora Oenos in puncheon

MATURATION: 16 months in 500-liter puncheons

BARREL TYPE: French oak puncheons, 33% new

FORESTS: France

COOPERS: Tonnellerie Demptos

BOTTLE AGING: Released 3 months after bottling

BOTTLING CHEMISTRIES:

PH: 3.68

TOTAL ACIDITY: 0.54 g/100ml

ALCOHOL: 14.7 % by volume

RES. SUGAR: 0.09 g/100ml

CELLARING: Richest fruit within 5 years; maturing tannins to 8 years bottle age.

CASES PRODUCED: 694 cases

VINTAGE

Have you ever noticed how good things often come in threes? The 2013 vintage sits right in the middle of three great years for Paso Robles and may be remembered as the best vintage since the revered 1997. Preseason rainfall was just over half of normal and we now recognize this to be the second of four consecutive dry winters for the region. Growth started early at Terra Bella Vineyard, with vines waking from dormancy just before St. Patrick's Day. After a very warm April, vines entered into bloom early in May and we saw good fruit set. The great differentiator for the vintage was that daytime temperatures during the critical two week period of veraison were 5 to 10 degrees cooler than normal. With temperatures in the mid-80s each day, the berries colored up beautifully and led to some of the darkest wines we've seen in our cellar. Harvest was smooth sailing with this elevated, south-facing block being harvested on September 19th. This is a wine "made in the vineyard" and brought to its fullest potential by aging a full year in large 500-liter puncheons that preserve the beautiful fruit character of this site.

VINEYARD

The grapes for the J. Lohr *Gesture* Syrah are grown at Terra Bella Vineyard, located within the Adelaida subdistrict of the Paso Robles AVA at an elevation of nearly 1,800 feet. The extremely steep south-facing Block 6 has lime-shale soils and is planted to Syrah clone 877. Thinned to just one cluster per shoot, this block is prone to rapid sugar accumulation and intense flavor concentration.

WINEMAKER'S COMMENTS

The 2013 J. Lohr Gesture Syrah shows exceptional color with powdery red and blue fruit aromas and a hint of floral. A delicate oak signature suggests tiramisu and white truffle, while round fruit flavors of plum and blood orange fill the palate.

—Steve Peck, red winemaker

FOOD PAIRINGS

A traditional entrecôte (ribeye) steak or crispy duck on sautéed winter greens.



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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