

### **TECHNICAL NOTES**

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

- **COMPOSITION:** 75% Grenache, 22% Syrah and 3% Mourvèdre
- HARVEST DATE: Grenache was picked upon flavor development and softening of acidity on October 26th, 2015
- **HARVEST PROCESS:** Hand-harvested fruit was destemmed and berry-sorted before a 23% saignée and fermentation
- HARVEST CHEMISTRIES: Brix 26.0°, total acidity .64 g/100ml, pH 3.55

#### VINIFICATION:

YEAST: Australian selection, Maurivin Platinum

**FERMENTATION:** Fermented in open-top fermenters, with light punchdowns daily

**TEMPERATURE:** Three day cold soak followed by a moderate 88°F fermentation temperature

**MACERATION:** 7 days on skins prior to pressing

**MALOLACTIC:** 100% malolactic, V. Oenos strain in puncheons

**MATURATION:** 14 months in puncheons

**BARREL TYPE:** 500 liter French oak puncheons from Francois Frères, 25% new

**BOTTLE AGING:** Released 4 months after bottling

BOTTLING CHEMISTRIES:

**рн:** 3.63

TOTAL ACIDITY: 0.56 g/100ml

ALCOHOL: 15.3% by volume

**RES. SUGAR:** 0.09 g/100ml (dry)

**CELLARING:** Enjoy the best fruit expression within 3 years.

CASES PRODUCED: 626 cases

J.LOHR VINEYARDS & WINES

# 2015 J. LOHR *GESTURE* GSM

PASO ROBLES

## VINTAGE

Paso Robles saw a fourth consecutive year of low winter rainfall in 2015. The dry conditions experienced locally mirrored the extreme climatic trends witnessed across the entire state of California. Budbreak at this particular vineyard site was the first week of April, which is a week or two later than the majority of our ranches in Paso Robles. Good growing conditions in April brought rapid shoot growth but were followed by an unusually cold period in early May that slowed development prior to bloom. We placed shade cloth over the fruit zone on the Grenache block in early August, at the onset of veraison, with the goal of enhancing fruit color by mitigating direct sun on this heat sensitive variety. Our unique vineyard site produces Grenache with a beautiful fresh fruit character that defines the *Gesture* GSM.

#### VINEYARD

The vineyard source for the Grenache and Mourvèdre in this blend is our Gean Ranch, which is the westernmost vineyard in the entire Paso Robles AVA. This planting, located in the Adelaida District, was established in 2009 and now produces wines of the balance and intensity required for our *Gesture* program. Our farming plan brings the

crop to one cluster per shoot prior to veraison, and in order to intensify flavor, these largeclustered varieties require trimming off the wings and the lower third of the clusters as well. The Syrah component for this blend is grown at the Terra Bella Vineyard, also located within the Adelaida District at an elevation of 1,800 feet.

#### WINEMAKER'S COMMENTS

Intense strawberry and candied fruit aromas dominate, while integrated notes of fennel bulb and nutmeg are remnants of aging in classic French oak puncheons. Light and inviting on the palate, with a fresh berry sorbet finish.

-Steve Peck, red winemaker

I.LOHR

# FOOD PAIRINGS

Pairs well with grilled meats or fish seasoned with traditional Herbes de Provence. Try with spicy crab cakes or vegetable stew.



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