

J. LOHR

ESTATES



2016 J. LOHR ESTATES SOUTH RIDGE SYRAH

PASO ROBLES

VINTAGE

Although rains early in the season were short of average in 2016, the timing was ideal for vine health and wine quality. Every phenological marker, including budbreak, bloom, and veraison, occurred 1 to 2 weeks earlier than normal. Syrah buds pushed in mid-March following heavy rains that fell earlier in the month. Vine canopy growth propelled through the spring and was buoyed further by light rains in April. Tannin structure was amplified by a warm veraison period beginning the third week of July, and was followed by ideal ripening weather that brought our earliest blocks of Syrah in the Estrella district to maturity by late August. In the Willow Creek district, even cooler sites that typically ripen at the end of October were picked before the end of September, at over 29° Brix. Ripe flavors abound in the 2016 vintage!

VINEYARDS

The J. Lohr Estates South Ridge Syrah is grown on a combination of lime-laden and gravelly soils, which rein in the Syrah's rangy growth potential. Roughly 50% of this fruit was grown in the warmer Estrella and San Miguel districts, where Syrah flavors trend toward black tea and camphor. The balance is from cooler districts, including Creston, Adelaida and Willow Creek, which infuse the blend with aromatic white pepper and blue fruit notes.

WINEMAKER'S COMMENTS

Varietal aromas of black cherry, blueberry, anise and black tea are lifted by barrel aging on lees in a 60/40 blend of American and French oak barrels. A touch of floral Viognier and white pepper on the palate, with baking spice on the finish.

—Steve Peck, red winemaker

FOOD PAIRINGS

Pair with a slow-roasted pork shoulder and herbed potatoes. For simple, casual fare, try a classic BLT.

TECHNICAL NOTES

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

COMPOSITION (BLEND): 94% Syrah, 3% Viognier, 2% Grenache and 1% Grenache Blanc

HARVEST DATES: August 25th to September 28th, 2016

BRIX AT HARVEST: Brix 25.9°, total acidity .58 g/100ml, pH 3.70

VINIFICATION:

FERMENTATION: Fermented in 20-ton stainless steel fermenters

MALOLACTIC: 100% malolactic

MATURATION: 12 months in oak barrels

BARREL TYPE: 20% new barrels from American (60%) and French (40%) origin

BOTTLING CHEMISTRIES:

PH: 3.67

TOTAL ACIDITY: 0.63 g/100ml

ALCOHOL: 13.8% by volume

RESIDUAL SUGAR: 0.08 % (dry)

CELLARING: Expect mouthfeel and texture to improve over the first 2 years in the bottle, with the capacity to hold another 8 years or more.

WINE LIST DESCRIPTION

Black cherry, blueberry and anise, lightened with a touch of Viognier.



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VINEYARDS & WINES

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