



J. LOHR

VINEYARDS & WINES

2016 J. LOHR *GESTURE* MOURVÈDRE PASO ROBLES



TECHNICAL NOTES

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

COMPOSITION: 98% Mourvèdre, 2% Syrah

HARVEST DATE: October 26th, 2016

HARVEST PROCESS: Hand harvested,
destemmed, then berry sorted to remove overripe
and underripe berries before a 20% saignée

HARVEST CHEMISTRIES: Brix 25.7°, total acidity
0.54 g/100ml, pH 3.64

VINIFICATION:

YEAST: Uvaferm 43

FERMENTATION: Fermented in open-top
fermenters with light punchdowns

TEMPERATURE: Two-day cold soak followed by
a moderate 88°F fermentation temperature

MACERATION: 8 days on skins, pressed nearly dry

MALOLACTIC: 100% malolactic, Viniflora Oenos
in puncheons

MATURATION: 16 months in puncheons on
light lees

BARREL TYPE: 500-liter Cadus and François
Frères French oak puncheons, 25% new

BOTTLE AGING: Released 3 months after bottling

BOTTLING CHEMISTRIES:

PH: 3.58

TOTAL ACIDITY: 0.66 g/100ml

ALCOHOL: 15.6% by volume

RES. SUGAR: 0.09 g/100ml

CELLARING: Delicious now, but will certainly
benefit from aging up to 10 years.

CASES PRODUCED: 218 cases

VINTAGE

Generous rains returned to Paso Robles in 2016, with the Gean Ranch receiving over 22 inches of precipitation prior to budbreak. We saw above average heat summation through the spring which supported healthy vine growth, followed by moderate summer temperatures leading into veraison. The crop was thinned in early August. At harvest, we made two passes through the vineyard for the Mourvèdre. In the first pass, about a week or two prior to the main harvest, we removed and declassified any clusters affected by sunburn or low color development. This allowed the vine to focus on bringing the remaining fruit to the luxury-class ripeness we love in the 2016 *Gesture* Mourvèdre.

VINEYARD

The source for our Mourvèdre is the J. Lohr 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 demanded by our limited release *Gesture* program. The overall farming plan brings the crop to just one cluster per shoot prior to veraison, and in order to intensify flavor, these large-clustered varieties require trimming the wings and shoulders off the clusters as well.

WINEMAKER'S COMMENTS

This exceptional 2016 vintage of J. Lohr Gesture Mourvèdre is dark to the rim of the glass, with complex aromas of tobacco, bay laurel, coffee grounds, and soy. Firm tannins and bright acidity invigorate the palate, leaving black walnut and spicy cardamom on the finish.

—Steve Peck, red winemaker

FOOD PAIRINGS

This wine is excellent with many of the specialties of southwestern France and Catalonia, such as pork roast or a platter of prosciutto tapas, dried almonds, fresh figs and aged cheeses.

J. LOHR
VINEYARDS & WINES

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