



J. LOHR

VINEYARDS & WINES

2016 J. LOHR *GESTURE* GRENACHE ROSÉ PASO ROBLES



TECHNICAL NOTES

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

COMPOSITION: 92% Grenache Noir, 4% Counoise, 4% Mourvèdre

HARVEST DATES: *September 22nd for Adelaida; October 5th and 7th for Willow Creek and Creston vineyards respectively.*

HARVEST PROCESS: *Hand-harvested early morning into 1,000 lb. picking bins*

HARVEST CHEMISTRIES: *Brix 22.3° avg, total acidity 0.75 g/100ml, pH 3.2*

VINIFICATION:

YEAST: *Xymaflore X5 was selected to emphasize varietal thiol aromas*

FERMENTATION: *Stainless steel tank*

TEMPERATURE: *Fermentation initiated at 65°F.*

MACERATION: *Destemmed fruit was soaked overnight, followed by a traditional “Champagne” press cycle. The pressed juice was held cold for 21 days prior to racking and inoculation with yeast.*

MALOLACTIC: *None*

MATURATION: *Aged 4 months in stainless steel barrels*

BOTTLE AGING: *Bottled March 15th, 2017*

BOTTLING CHEMISTRIES:

PH: 3.23

TOTAL ACIDITY: 0.54 g/100ml

ALCOHOL: 12.5% by volume

RES. SUGAR: 0.07 g/100ml (dry)

CELLARING: *Best enjoyed in the current vintage. Buy a case for summer enjoyment and hold back a few bottles for the holidays!*

CASES PRODUCED: 302

VINTAGE

The 2016 growing season represents the fifth year of drought in our region with pre-season rainfall about 70% of normal. Budbreak arrived in the third week of March, which is 1 to 2 weeks earlier than average. Spring weather was on the warm side and resulted in healthy canopy growth prior to bloom in mid-May, where we saw good set and an average crop size. We can always count on the chilly 50 degree nights throughout the summer in Paso Robles, which contribute to the unique fresh fruit character of the Grenache-based wines from this region. We harvest early to preserve the bright acidity in the wine. Our approach to winemaking in 2016 borrows from the latest trends in Provence for rosé. Employing a 21-day aging of the raw juice at low temperature, prior to yeast inoculation, delivers a wine with elevated levels of thiol that ring true with notes of fresh grapefruit and passion fruit. A truly refreshing style which pairs well with fresh seafood.

VINEYARD

Half of this fruit is from the Paso Robles Willow Creek District and the balance comes from ranches in the Adelaida and Creston Districts. Willow Creek is known for world-class Grenache, and this particular site is optimal for developing the high-tone aromatics the variety is known for. We derive palate weight and mouthfeel without unwanted astringency from the Adelaida fruit of our Gean Ranch – the westernmost vineyard in the entire Paso Robles AVA. The fruit from this vineyard has helped strengthen both our red and white Rhône programs, and adds a wonderful dimension to this varietal rosé. The Creston District component comes from our joint venture Beck Vineyard, and is a co-ferment of Grenache Noir, Mourvèdre and Counoise, which brings racy acidity and length to the blend.

WINEMAKER'S COMMENTS

Big on thiol, the explosive grapefruit and passion fruit character of this new vintage reflects an emerging style of rosé winemaking. Strawberry on the palate, with a cleansing citrus-sorbet finish. This wine pairs perfectly with sashimi, grilled oysters or any healthy summer cuisine.

—Steve Peck, red winemaker

FOOD PAIRINGS

A great companion for shellfish, sushi or a summer salad of kale and wild rice.

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