

2017 J. LOHR ESTATES

SOUTH RIDGE

SYRAH

“Varietal aromas of blueberry, lilac, and black tea meld with notes of cocoa powder and tar from one year of barrel aging in a blend of American and French oak barrels. The spice and structure of the Syrah and Mourvèdre red varieties in this blend are lifted by a touch of floral Viognier.”

—Steve Peck, director of winemaking

VINTAGE

2017 will be remembered as a restorative vintage for our Paso Robles vineyards, with the return of generous rainfall following an unprecedented 5-year period of drought throughout California. Budbreak occurred at the normal time, with most vines waking from dormancy by the first week of April. This was followed by bloom in the middle of May. Crop set was good, with overall yields approaching 5 tons per acre for Syrah in 2017. In early September during Labor Day weekend, temperatures as high as 115 degrees along the coast from Los Angeles to North of San Francisco occurred. This triggered harvest for the early-ripening syrah variety at our warmest properties in the Estrella and San Miguel districts; we then took a nearly 5 week break waiting on ripeness in the Willow Creek and Adelaida districts. This vintage of J. Lohr Estates South Ridge Syrah speaks to complexity and layers of intriguing spicy flavors.

VINEYARDS

The J. Lohr Estates South Ridge Syrah is grown on a combination of lime-laden and gravelly soils, which rein in Syrah's rangy growth potential. Roughly 45% of this fruit was grown in the cooler districts of Adelaida and Willow Creek, which infuse the blend with aromatic white pepper and sandalwood notes. Another 30% is from blocks the the warmer Estrella and San Miguel districts where Syrah flavors trend toward black tea and camphor. 15% is from our high elevation Beck Vineyard in the Creston sub-AVA, which has an exceptionally dark color and bluefruit notes.

FOOD PAIRINGS

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

COMPOSITION BLEND

95% Syrah 4% Mourvèdre
1% Viognier

ORIGIN

Paso Robles AVA, San Luis Obispo County, CA

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.

HARVEST DATES

September 5th to October 26th, 2017

BRIX AT HARVEST

Brix 25.9°, total acidity .49 g/100ml, pH 3.76

VINIFICATION

Fermentation: Fermented in 20-ton stainless steel fermenters

Malolactic: 100% malolactic

Maturation: 12 months in oak barrels

Barrel type: 18% new barrels from American and French origin

BOTTLING CHEMISTRIES

pH: 3.60

Total Acidity: 0.60 g/100ml

Alcohol: 14.4% by volume

Residual Sugar: 0.09 g/100ml (dry)

WINE LIST DESCRIPTION

Spicy Syrah with notes of blueberry, lilac and a touch of floral Viognier.

HOW DID SOUTH RIDGE GET ITS NAME?

On the sloping south ridge of our hilltop site sits Block 5, where soils with moderate water-holding capacity offer ideal conditions for growing Syrah grapes with lovely fruit and spice.

