



J. LOHR

VINEYARDS & WINES

2017 J. LOHR *GESTURE* MOURVÈDRE PASO ROBLES

TECHNICAL NOTES

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

COMPOSITION: 100% Mourvèdre

HARVEST DATE: October 21, 2017

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

HARVEST CHEMISTRIES: Brix 28.2°, total acidity
0.52 g/100ml, pH 3.76

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: 9 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, 20% new

BOTTLE AGING: Released 3 months after bottling

BOTTLING CHEMISTRIES:

PH: 3.58

TOTAL ACIDITY: 0.62 g/100ml

ALCOHOL: 16.0% by volume

RES. SUGAR: 0.06 g/100ml

CELLARING: Delicious now, but will certainly age
gracefully up to 10 years.

CASES PRODUCED: 339 cases

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. Mourvèdre is always the last variety to awaken from dormancy in the spring. Budbreak occurred on April 20th, with bloom holding out until the first week of June. Crop set was good, with Mourvèdre coming in at 4 tons per acre after multiple crop thinning passes. An alarming heat spike brought temperatures as high as 115 degrees along the California coast from Los Angeles to North of San Francisco in early September. This triggered harvest for the early varieties such as Syrah, but had no effect on late-ripening Mourvèdre at our Gean Ranch that was harvested on October 21st. This vintage of J. Lohr *Gesture* Mourvèdre speaks to complexity and layers of intriguing spicy flavors.

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 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 2017 vintage of J. Lohr Gesture Mourvèdre is dark red to the rim of the glass, with complex aromas of bruised fruit, umami, bay laurel, and soy. Firm tannins and bright acidity invigorate the palate, leaving black tea, pomegranate reduction, and spicy cardamom on the finish.

—Steve Peck, director of winemaking

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, Marcona almonds, fresh figs and aged cheeses.



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