

TECHNICAL NOTES

APPELLATION: Adelaida District, Paso Robles

AVA, San Luis Obispo County, CA

COMPOSITION: 49% Roussanne, 37% Grenache Blanc, 14% Viognier

HARVEST DATES: September 6 - October 31, 2017

HARVEST PROCESS: Hand picked in the early morning, whole cluster pressed to taste

HARVEST CHEMISTRIES - ROUSSANNE:

Brix 24.6°, pH 4.41, total acidity 0.21 g/100ml

HARVEST CHEMISTRIES - VIOGNIER:

Brix 25.3°, pH 3.85, total acidity 0.40 g/100ml

HARVEST CHEMISTRIES - GRENACHE BLANC:

Brix 25.6°, pH 3.78, total acidity 0.31g/100ml

VINIFICATION:

YEAST: Rhone 4600, VL2, and Frootzen

FERMENTATION: Cool fermentation in acacia and French puncheons, neutral French oak, and poly tank for an average of 14 days

MATURATION: 7 months in acacia, French puncheons, French oak barrels, and poly tank

BOTTLING CHEMISTRIES:

рн: 3.53

TOTAL ACIDITY: 0.59 g/100ml

ALCOHOL: 13.9% by volume

RES. SUGAR: 0.35 g/100ml

CELLARING: This wine is enjoyable now and will

age gracefully through 2023

CASES PRODUCED: 541 cases



2017 J. LOHR *GESTURE* RVG

PASO ROBLES

VINTAGE

The early days of the 2017 vintage in western Paso Robles were moderate compared with recent vintages - mostly cool throughout the season with a few warm spells to ripen the fruit. For the first time since its inception, there was no spring frost in the vineyard. The temperatures of this quite coastal vineyard were ideal for retaining fresh flavors and acidity. Given that the soils hold water very well, minimal irrigation was applied during most of the growing season until the warmth of early September. Roussanne and Grenache Blanc were harvested in multiple passes to ensure uniformity of ripeness with each successive pick. Harvest began on September 6th with the Viognier and continued for another 55 days until the last of the Roussanne and Grenache Blanc were picked. The resulting wine is a blend of 5 specific wines chosen from several subtle picks. The 2017 J. Lohr Gesture RVG beautifully reflects the creative efforts of both the vineyard and winemaking teams, with an elegantly complex, yet subtle Rhône white blend.

VINEYARD

The grapes for the Gesture RVG are sourced from our Gean Vineyard in the Adelaida District of western Paso Robles.

The Gean Vineyard, planted in 2010, is the western-most vineyard in the Paso Robles AVA. With a climate nearly identical to that of the Northern Rhône, combined with well-drained soils of calcareous shale and

to that of the Northern Rhône, combined with well-drained soils of calcareous shale and weathered sandstone, this vineyards' terroir is a perfect match for growing Roussanne, Viognier and Grenache Blanc. The warm days with southern and western exposures on this hillside vineyard help to naturally develop ripe, lush flavors, while the cool nights allow for hangtime, giving the wines power and depth.

WINEMAKER'S COMMENTS

The 2017 J. Lohr Gesture RVG presents youthful pale yellow and green hues. The delicate nose offers aromas of Meyer lemon, honeysuckle, daffodil, and pear. These flavors expand on the palate with ripe white peach, tangerine, and ripe apple, with a balanced texture and long finish.

-Kristen Barnhisel, winemaker, white wines

I.LOHR

FOOD PAIRINGS

Arugula salad with fennel and citrus vinaigrette, roasted halibut with lemon tarragon butter sauce, toro sushi, or soft cheeses such as herbed Boursin, goat cheese, or Havarti.



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