



J. LOHR

VINEYARDS & WINES

2017 J. LOHR *GESTURE* SYRAH PASO ROBLES

TECHNICAL NOTES

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

COMPOSITION: 100% Syrah

HARVEST DATES: Terra Bella Vineyard on October
5th and G2 Vineyard on October 10th

HARVEST PROCESS: Hand harvested to half-ton
bins, destemmed and berry sorted on the Pellenc
Select system

HARVEST CHEMISTRIES: Brix 26.7°, total acidity
0.56 g/100ml, pH 3.66

VINIFICATION:

YEAST: ICV D-80 isolated from the Côte-Rôtie
area of the Rhone Valley

FERMENTATION: Destemmed and fermented
whole berry in open-top tank with light punchdowns

TEMPERATURE: Cold soaked overnight, then
fermented to 90°F peak temperature

MACERATION: Just 7 days on skins to balance
color and tannin extraction

MALOLACTIC: 100% with *Viniflora Oenos*
in barrels

MATURATION: 16 months barrel aging

BARREL TYPE: 60 gallon French oak barrels -
33% new

COOPERS: Cadus and François Frères

BOTTLE AGING: Released 3 months after bottling

BOTTLING CHEMISTRIES:

PH: 3.58

TOTAL ACIDITY: 0.62 g/100ml

ALCOHOL: 15.1% by volume

RES. SUGAR: 0.13 g/100ml

CELLARING: Richest fruit within the first 5 years;
maturing tannins to 12 years of bottle age.

CASES PRODUCED: 1,000 cases

VINTAGE

Generous rains returned to Paso Robles in 2017, with the *Gesture* Syrah blocks receiving over 40 inches of precipitation prior to bloom. Cooler than normal temperatures prevailed in the spring, but were offset by high heat accumulation in the months of August, September and October. This warming trend included a 10-day period above 100 degrees and was sufficient to place 2017 with the highest number of growing degree days we have seen in Paso Robles in over 20 years. Syrah is prone to early sugar accumulation prior to true phenological ripeness. We saw daily temperatures seesaw between the mid 70s to over 95 degrees, over several 5-day periods from late September into early October. We made each of our two picking decisions to coincide with the cool cycle between heat spikes to best preserve the fresh fruit character of these blocks.

VINEYARD

The two vineyard sources for the 2017 *Gesture* Syrah are the Terra Bella Vineyard and the G2 Vineyard. The Terra Bella planting is in the Adelaida district on an east facing slope at an 1,800 foot elevation. The G2 property that we have sourced from for over a decade is in the center of the Willow Creek District. The calcareous soils and steep slopes on these properties are ideal for producing intensely concentrated flavors in our favorite Syrah clone, 877.

WINEMAKER'S COMMENTS

Our 2017 J. Loehr Gesture Syrah shows aromas of black plum and blood orange with a touch of cardamom spice. The bright palate is laden with bushberry and ample torque to carry this release for a decade in the cellar.

—Steve Peck, director of winemaking

FOOD PAIRINGS

Pan-seared ribeye steak and classic ratatouille.



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