



# J. LOHR

VINEYARDS & WINES

## 2017 J. LOHR *GESTURE* VIOGNIER PASO ROBLES

### TECHNICAL NOTES

**APPELLATION:** *Adelaida District, Paso Robles  
AVA, San Luis Obispo County, CA*

**COMPOSITION:** *100% Viognier*

**HARVEST DATES:** *September 6, 11, and 21, 2017*

**HARVEST PROCESS:** *Hand harvested in the early  
morning and whole cluster pressed to taste*

**HARVEST CHEMISTRIES:** *Average Brix 24.5°,  
total acidity 0.44 g/100ml, pH 3.68*

**VINIFICATION:**

**YEAST:** *Rhone 4600 and Frootzen*

**FERMENTATION:** *In barrel, puncheon, and poly  
tank for an average of 21 days*

**MATURATION:** *In acacia puncheons, acacia and  
French oak barrels, and poly tank for 7 months*

**BOTTLING CHEMISTRIES:**

**PH:** *3.42*

**TOTAL ACIDITY:** *0.64 g/100ml*

**ALCOHOL:** *14.5% by volume*

**RES. SUGAR:** *0.32 g/100ml*

**CELLARING:** *Enjoyable now and will age well  
through 2021*

**CASES PRODUCED:** *287 cases*

### 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. Given that the soils hold water very well, minimal irrigation was applied during most of the 2017 growing season until the warmth of early September. We have many subtle differences in the two different sites where Viognier is grown at Gean, with Block 5 in the southern part of the ranch bringing citrus and strong floral notes on the heavier clay soils, while Block 14 to the north provides fruit with aromas of linalool, lychee and Asian spice on its gravelly, weathered sandstone. Harvest began with Block 14 on September 6 and finished with Block 5 on September 21. Maturity, which is so important for Viognier, was reached at 24.5° Brix while retaining excellent acidity. The 2017 *Gesture* Viognier is a blend of both blocks, each contributing their own individuality to combine synergistically into the final wine.

### VINEYARD

The grapes for the *Gesture* Viognier 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 weathered sandstone, this vineyard's terroir is a perfect match for growing Viognier. 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

*Pale yellow in color, the 2017 J. Lohr Gesture Viognier offers aromas of orange blossom, jasmine, and white peach. These aromas are complemented by the rich, balanced palate of lemon custard, nectarine, mango, and a long, textured finish.*

—Kristen Barnhisel, winemaker, white wines

### FOOD PAIRINGS

Grilled chicken with orange ginger sauce, curried scallops, dukkah, Moroccan spiced nut blend, or soft and semisoft cheeses.



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