

“ The 2018 J. Lohr Beck Vineyard Syrah displays the spicy elements that this northern Rhône variety is known for, with elevated floral aromas from the inclusion of Viognier in the ferment. Dark in color with a racy attack, this wine finishes with a floral twist and an energetic edge. ”

- Brenden Wood
RED WINEMAKER

2018 J. LOHR BECK VINEYARD SYRAH Paso Robles

J. LOHR VINEYARD SERIES

VINEYARD

The J. Lohr Beck Vineyard is situated at 1,700 feet above sea level in the Creston District of Paso Robles. The soils at this unique hillside site are weathered sandstone and shale with minimal organic content, creating an ideal environment for low-vigor viticulture and high-quality wines. Syrah Noir was planted here in 2000 on loose spacing, to provide each vine ample root volume upon which to draw nutrients from the shale. Farming is focused on pruning and thinning to balance the crop load to the low vigor nature of the site.

VINTAGE

In 2018, Mother Nature provided a series of March storms that brought the majority of the seasonal rainfall within just a few weeks. This timing coincided with the end of winter dormancy, generating healthy vine canopies at Beck Vineyard. We crafted this blend from two differently styled fermentation lots. The first was a whole cluster fermentation; the second was a co-ferment of Syrah and aromatic Viognier grown on the property.



HARVEST

DATES
September 19, 2018

PROCESS
Hand-picked to half-ton bins

CHEMISTRIES
*Brix 28.6°
TA 0.49 g/100ml
pH 3.48*

COMPOSITION

95% Syrah, 5% Viognier

VINIFICATION

YEAST
ICV D-80

FERMENTATION
Two-night cold soak

TEMPERATURE
Peak of 88°F

MACERATION
Just 8 days on skins to balance color and tannin extraction

MALOLACTIC
100% with Viniflora Oenos in barrels

MATURATION

TIME IN BARREL
18 months

BARREL TYPE
French oak Bordeaux barrels, 18% new

COOPERS
Cadus, DJ, and Sirugue

BOTTLING

ACIDITY
*pH 3.51
TA 0.60 g/100ml*

ALCOHOL
15.5% by volume

RESIDUAL SUGAR
0.05 g/100ml (dry)

PRODUCTION
252 cases

CELLARING

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

FOOD PAIRINGS

Pan-seared ribeye steak and classic ratatouille

