



# J. LOHR

VINEYARDS & WINES

## 2018 J. LOHR *GESTURE* MOURVÈDRE PASO ROBLES



### TECHNICAL NOTES

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

**COMPOSITION:** 100% Mourvèdre

**HARVEST DATE:** October 31, 2018

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

**HARVEST CHEMISTRIES:** Brix 27.1°, total acidity  
0.45 g/100ml, pH 3.74

**VINIFICATION:**

**YEAST:** Zymaflore XPURE, known for purity of  
fruit aroma

**FERMENTATION:** Fermented in open-top  
fermenters with light punchdowns

**TEMPERATURE:** Two-day cold soak followed by  
a moderate 88°F fermentation temperature

**MACERATION:** 26 days on skins, pressed after  
the Thanksgiving Holiday

**MALOLACTIC:** 100% malolactic, Viniflora Oenos  
in puncheons

**MATURATION:** 16 months in puncheons on light lees

**BARREL TYPE:** 500-liter Cadus French oak  
puncheons, 15% new

**BOTTLE AGING:** Released 3 months after bottling

**BOTTLING CHEMISTRIES:**

**PH:** 3.54

**TOTAL ACIDITY:** 0.59 g/100ml

**ALCOHOL:** 16.0% by volume

**RES. SUGAR:** 0.05 g/100ml

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

**CASES PRODUCED:** 139 cases

### VINTAGE

Thanks to a “Miracle March,” the 2018 growing season will be remembered as the fourth in a string of near-normal rainfall years in Paso Robles. Over 70% of the season’s rainfall was accumulated in a 3-week period beginning the first of March, which kicked off a rare vintage of exceptional quality. A stretch of warm weather in May assured a good bloom and fruit set on the developing clusters. This was followed by an unprecedented heat spell after the 4th of July, where we saw an unthinkable 38 days over 100 degrees Fahrenheit. Our thinning passes in the vineyard brought the Mourvèdre crop load to 4.4 tons per acre in 2018, with harvest scheduled on Halloween Day. Our crews selectively harvested the healthiest vines to deliver the flavor intensity we love in this limited release *Gesture* Mourvèdre.

### 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; in order to further intensify flavor, we trim the wings and shoulders off this large-clustered variety, as well.

### WINEMAKER’S COMMENTS

*The 2018 vintage of J. Lohr Gesture Mourvèdre is medium in color, with complex aromas of red fruit compote, bay laurel, and soy. Oiled tannins and bright acidity on the mid-palate lead to black tea, pomegranate, 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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