



J. LOHR

VINEYARDS & WINES

2018 J. LOHR *GESTURE* RVG PASO ROBLES

TECHNICAL NOTES

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

COMPOSITION: *59% Roussanne, 31% Grenache
Blanc, and 10% Viognier*

HARVEST DATES: *September 21 - November 5,
2018*

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

HARVEST CHEMISTRIES - ROUSSANNE:
Brix 24.2°, total acidity 0.34 g/100ml, pH 4.00

HARVEST CHEMISTRIES - GRENACHE BLANC:
Brix 22.5°, total acidity 0.41 g/100ml, pH 3.44

HARVEST CHEMISTRIES - VIOGNIER:
Brix 26.4°, total acidity 0.60 g/100ml, pH 3.72

VINIFICATION:

YEAST: *Rhone 4600, VL2, and Frootzen*

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

MATURATION: *7 months in acacia barrels,
puncheons, and neutral French oak*

BOTTLING CHEMISTRIES:

PH: 3.48

TOTAL ACIDITY: 0.56 g/100ml

ALCOHOL: 13.9% by volume

RES. SUGAR: 0.20 g/100ml

CELLARING: *This wine is enjoyable now and will
age gracefully through 2024.*

CASES PRODUCED: 354 cases

VINTAGE

The early days of the 2018 vintage in western Paso Robles were moderate compared with recent vintages. Given that the soils hold water very well, minimal irrigation was applied during most of the 2018 growing season, until the heat arrived in early September. Roussanne and Grenache Blanc were harvested in multiple passes to ensure uniformity of ripeness. Harvest began on September 21st with the Viognier and continued for another 42 days with the other varietals until the last of the Roussanne and Grenache Blanc were picked. The resulting wine is a blend of 6 specific wines chosen from several subtle picks. The 2018 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. Planted in 2010, it is the westernmost 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, the terrior of this vineyard 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.

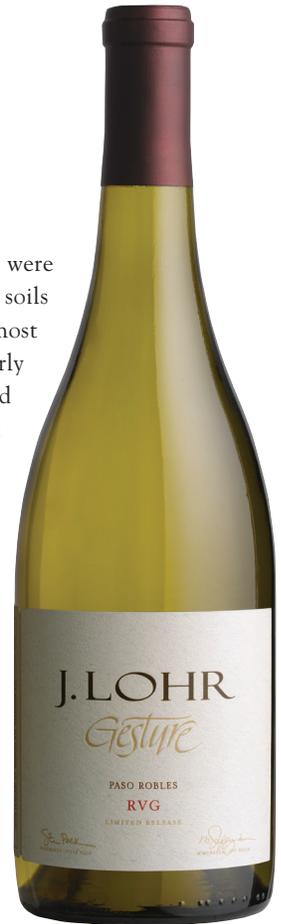
WINEMAKER'S COMMENTS

*The 2018 J. Lohr *Gesture* RVG presents youthful pale yellow and green hues. The delicate nose offers aromas of daffodil, honeysuckle, Meyer lemon, and honeydew melon. These aromas expand on the palate with flavors of ripe white peach and tangerine, with a balanced texture and long finish.*

—Kristen Barnhisel, winemaker, white wines

FOOD PAIRINGS

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



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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

JLOHR.COM