



J. LOHR

VINEYARDS & WINES

2018 J. LOHR *GESTURE* GRENACHE ROSÉ PASO ROBLES



TECHNICAL NOTES

APPELLATION: *Paso Robles, San Luis Obispo County, California*

COMPOSITION: 100% *Grenache*

HARVEST DATES: *September 18, 20, and October 1, 2018*

HARVEST PROCESS: *Early morning hand-harvest into 1,000 lb. picking bins*

HARVEST CHEMISTRIES: *Brix 23.5° avg, total acidity 0.63 g/100ml, pH 3.35*

VINIFICATION:

YEAST: *Batches fermented with thiol-producing X5 and ester-producing X16, which were combined for balance.*

FERMENTATION: *Stainless steel tank*

TEMPERATURE: *Fermentation initiated at 65°F.*

MACERATION: *Destemmed fruit was soaked overnight, followed by a traditional “Champagne” press cycle. The pressed juice was held cold for 14 days prior to racking and inoculation with yeast.*

MALOLACTIC: *None*

MATURATION: *Aged 5 months in stainless steel barrels*

BOTTLE AGING: *Bottled March 21, 2019*

BOTTLING CHEMISTRIES:

PH: 3.29

TOTAL ACIDITY: 0.66 g/100ml

ALCOHOL: 13.6% by volume

RES. SUGAR: 0.1 g/100ml (dry)

CELLARING: *Our J. Lohr Gesture Grenache Rosé is best enjoyed in the current vintage. Buy a case for summer enjoyment and hold back a few bottles for the holidays!*

CASES PRODUCED: 715

VINTAGE

The 2018 growing season was blessed by “Miracle March” rainstorms, bringing the majority of the seasonal precipitation in just a few days that month. Total rainfall was just short of average, with roughly 19 inches falling at our Gean Ranch in the Adelaida district of Paso Robles. Budbreak arrived on April 15th, which is about 10 days later than normal. We saw mild spring weather and gradual vine growth prior to bloom in late May, resulting in a nice fruit-set and an above-average crop size. We can always count on the chilly 50 degree nights throughout the summer in Paso Robles, which contribute to the unique fresh fruit character of the Grenache-based wines from this region. We harvest Rosé quite early to capture those fresh fruit notes and bright acidity in the wine. Our approach to winemaking in 2018 borrows from the latest trends in the south of France for Rosé. Employing a 2-week aging of the pulpy juice at low temperature, prior to yeast inoculation, delivers a wine with elevated thiolic notes of fresh guava and passion fruit. The result is a truly refreshing style which pairs well with cold meats and fresh seafood.

VINEYARD

The 2018 release is an 80/20 blend of our Gean Ranch and Beck Vineyard Grenache. Gean is located in the far-western reaches of the Adelaida district, and is the westernmost vineyard in Paso Robles. This calcareous site on Linne Calodo soils is optimal for developing the high-tone aromatics and beautiful palate weight without unwanted astringency, and has long been the vineyard source for both our red and white Gesture Rhône wine programs. The high elevation Beck Vineyard is planted at 1,700 feet and contributes wonderful ripe strawberry notes to the blend.

WINEMAKER’S COMMENTS

We love the distinct guava and grapefruit aromatics in this vintage of Gesture Grenache Rosé; reminiscent of new world Sauvignon Blanc. Ripe notes of strawberry spread across the palate with a cleansing citrus sorbet finish. This wine pairs perfectly with country pâté and a baguette, or any healthy summer cuisine.

—Steve Peck, director of winemaking

FOOD PAIRINGS

A great companion to cured meats such as salami, prosciutto, and Parma ham along with crusty bread, or a summer salad of kale, snap peas, and quinoa.

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