

TECHNICAL NOTES

APPELLATION: Paso Robles Adelaida District AVA,

San Luis Obispo County, CA

COMPOSITION: 100% Syrah

HARVEST DATE: October 18, 2018

HARVEST PROCESS: Hand harvested to half-ton bins, destemmed and berry sorted on the Pellenc Select system

HARVEST CHEMISTRIES: Brix 26.7°, total acidity

0.60 g/100ml, pH 3.69

VINIFICATION:

YEAST: Rhone 4600 strain

FERMENTATION: Destemmed and fermented whole berry in open-top tank with light punchdowns

TEMPERATURE: Cold soaked overnight, then fermented to 85°F peak temperature

MACERATION: Just 7 days on skins to balance

color and tannin extraction

MALOLACTIC: 100%, Viniflora CH-16

MATURATION: 16 months barrel aging

BARREL TYPE: 60 gallon French oak barrels,

18% new

COOPERS: Cadus and Dargaud & Jaegle

BOTTLE AGING: Released 6 months after bottling

BOTTLING CHEMISTRIES:

PH: 3.63

TOTAL ACIDITY: 0.62 g/100ml

ALCOHOL: 15.5% by volume

RES. SUGAR: 0.05 g/100ml

CELLARING: Richest fruit within the first 3 years; maturing tannins to 10 years beyond vintage.

CASES PRODUCED: 300 cases



2018 J. LOHR *GESTURE* SYRAH

PASO ROBLES

VINTAGE

2018 was one of those "Miracle March" vintages where, just as we had resigned ourselves to another year of drought in Paso Robles, Mother Nature provided a series of storms that brought the majority of the seasonal rainfall within just a short few weeks. This timing coincided with the end of winter dormancy and the onset of rapid springtime growth, generating healthy vine canopies at well-known Terra Bella Vineyard. A moderate vintage in terms of overall heat accumulation from summer to autumn, we selected the late ripening block 4 for this year's Gesture bottling.

VINEYARD

The 2018 Gesture Syrah was grown in the Adelaida District of Paso Robles at Terra Bella Vineyard. Block 4 is planted on a south-facing slope at 1,750 foot elevation, and is a field blend of inky-dark clone 877 Syrah and the aromatic Syrah Noir selection.

WINEMAKER'S COMMENTS

The 2018 J. Lohr Gesture Syrah leads with aromas of anise, blueberry, and sandalwood. Fruit notes of lingonberry and dried cherry emerge on the palate, followed by pleasing astringency on the finish.

-Brenden Wood, red winemaker

FOOD PAIRINGS

Tri-tip steak and classic ratatouille.

