



J. LOHR

VINEYARDS & WINES

2018 J. LOHR *GESTURE* ZINFANDEL PASO ROBLES

TECHNICAL NOTES

APPELLATION: Paso Robles, San Luis Obispo County, California

COMPOSITION: 100% Zinfandel

HARVEST DATES: October 29, 2018

HARVEST PROCESS: Hand harvested in the early morning hours

HARVEST CHEMISTRIES: Brix 28.2°, total acidity 0.74 g/100ml, pH 3.4

VINIFICATION:

YEAST: Maurivin B (a unique yeast that loves the malic acid in the juice)

FERMENTATION: Open-top stainless steel tank

TEMPERATURE: 2-day cold soak, ramped up to 82°F peak fermentation temperature

MACERATION: 8 days on skins prior to pressing

MALOLACTIC: 100% malolactic complete

MATURATION: 8 months in French oak barrels

BARREL TYPE: 228 liter Burgundy barrels, 20% new

FORESTS: Tight grain Allier

COOPER: Sirugue

BOTTLE AGING: Twelve months bottle aging prior to release

BOTTLING CHEMISTRIES:

PH: 3.58

TOTAL ACIDITY: 0.64 g/100ml

ALCOHOL: 15.5% by volume

RES. SUGAR: 0.36 g/100ml

CELLARING: Greatest fruit intensity in the first three years, but can be cellared for 8 to 10 years.

CASES PRODUCED: 700 cases

VINTAGE

Thanks to a couple of late winter storms, the 2018 growing season will be remembered as the fourth in a string of normal rainfall years in Paso Robles, with over 70% of this season's rainfall being accumulated in a 3-week period in March. A nice stretch of warm weather in May assured a good bloom and fruit set and was followed by an unprecedented 46-day heat spell beginning in early July. This had the effect of extending the growing season, as vines shuttered their stomates and slowed photosynthesis in defense of the high temperatures. The 2018 vintage of J. Loehr *Gesture* Zinfandel was harvested the last week of October.

VINEYARD

Our *Gesture* Zinfandel is a blend of two vineyards in the Paso Robles Willow Creek District, near the crossing of Highway 46 West & Vineyard Drive. Zinfandel can be difficult to ripen prior to the onset of October rain and frost in this coastal belt, where Spanish moss grows abundantly in the surrounding oak forests. In addition to the relatively cool climate, this terroir is greatly defined by the Gazos Shaly Loam soil which hardly seems soil at all, looking more like a solid rock formation at times. Fruit thinning in the vineyard is key to this program, both at veraison and prior to harvest, allowing us to select the best maturing bunches to give the wine optimal flavor balance.

WINEMAKER'S COMMENTS

The jammy, ripe red fruit character of the 2018 J. Loehr Gesture Zinfandel is reflective of the terroir of Paso Robles. A medium-weight wine with a spark of briary raspberry and dried cherry flavors that are persistent on the palate.

—Brenden Wood, red winemaker, and Steve Peck, director of winemaking

FOOD PAIRINGS

Delicious with grilled flank steak and saffron rice.



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