

“

Ripe plum and lilac aromas are joined by subtle cedar and anise notes from 18 months of aging in French oak barrels. Brambly and bright on entry, with pomegranate and tart cherry on the finish.”

- Brenden Wood  
RED WINEMAKER

# 2018 J. LOHR HOME RANCH PETIT VERDOT Paso Robles

J. LOHR VINEYARD SERIES

## VINEYARD

This Petit Verdot was grown on the J. Lohr Home Ranch in the warmer Region III Estrella District of Paso Robles. The block was planted in 2008 to an east-west row orientation with clone 400 on low-vigor 420A rootstock. The soils are coarse, loamy Arbuckle-San Ysidro complex. A highly-fruitful variety, Petit Verdot requires extensive fruit thinning to achieve luxury wine quality. Our program involves pinching clusters from young shoots in early spring, followed by dropping to one cluster per shoot prior to veraison. This protocol favors good canopy development and allows sunlight to envelope every berry on every cluster, resulting in exceptional color and flavor development in the fruit.

## VINTAGE

Thanks to a “Miracle March,” the 2018 Paso Robles growing season reached normal rainfall levels with over 70% of the season’s precipitation accumulated in a 3-week period. This kicked off a vintage of exceptional quality and yield. A stretch of warm weather in May assured a good fruit set on our Home Ranch Petit Verdot. The fruit was allowed to ripen into November to develop intense fruit characteristics and a soft tannin balance. This winery-exclusive Home Ranch Petit Verdot release showcases the beauty of this classic Bordeaux variety - rarely released as a single varietal wine.



## HARVEST

**DATES**  
Nov 12, 2018

**PROCESS**  
Hand-picked

**CHEMISTRIES**  
Brix 30.6°  
TA 0.58 g/100ml  
pH 3.76

## COMPOSITION

100% Petit Verdot

## VINIFICATION

**YEAST**  
Laffort FX-10

**FERMENTATION**  
Closed tank fermentation  
with daily pumpovers

**TEMPERATURE**  
Tank warmed to reach  
88°F at the onset of  
fermentation

**MACERATION**  
4 days on skins to balance  
color potential with soft  
tannin structure

**MALOLACTIC**  
100% with Viniflora 2.0

## MATURATION

**TIME IN BARREL**  
18 months in French oak

**BARREL TYPE**  
225-liter Bordeaux Export,  
15% new

**COOPERS**  
François Frères

## BOTTLING

**ACIDITY**  
pH 3.63  
TA 0.59 g/100ml

**ALCOHOL**  
15.2% by volume

**BOTTLED**  
July 2020

**PRODUCTION**  
300 cases

## CELLARING

Petit Verdot is traditionally used to lend structure to Bordeaux blends and will age gracefully as a single varietal for over a decade.

## FOOD PAIRINGS

Pair with mushroom risotto as a main course or end the meal alongside aged hard cheeses, almonds, and dried fruit.

