

“The 2019 J. Lohr Beck Vineyard Syrah shows the peppery spice elements that this Northern Rhône variety is known for, with elevated floral aromas from the inclusion of Viognier in the ferment. Dark in color with a racy attack, this wine finishes with a floral twist and an energetic edge.”

- Brenden Wood
RED WINEMAKER

2019 J. LOHR BECK VINEYARD SYRAH

Paso Robles Creston District

J. LOHR VINEYARD SERIES

VINEYARD

The J. Lohr Beck Vineyard is situated at 1,700 feet above sea level in the Creston District of Paso Robles, just 22 miles from the cool waters of Morro Bay. The soils at this unique hillside vineyard are composed of weathered sandstone and shale with minimal organic content, creating an ideal environment for low-vigor viticulture and high-quality wines. Syrah Noir was planted here in 2000 with loose spacing, to provide each vine with ample root volume upon which to draw nutrients from the shale. Farming is focused on pruning and thinning to balance the crop load to the low-vigor nature of Beck.

VINTAGE

Preseason rainfall was higher than normal in 2019. Total degree growing days were comparable to the past several vintages. We normally see slightly later budbreak in wet years, as was the case in 2019. This delays the phenological stages for the entire vintage, including bloom, veraison and harvest. The harvest date for our Beck Vineyard Syrah was October 3. We crafted this blend from two fermentation lots with uniquely different winemaking styles. The first was a whole-cluster fermentation where stem inclusion helps structure. The second was a co-ferment of Syrah and aromatic Viognier grown on the property. Marrying together these two styles allowed us to create an expressive blend that speaks to the unique qualities of Beck Vineyard.

HARVEST

DATES

October 3, 2019

PROCESS

Hand-picked

CHEMISTRIES

Brix 28.6°

TA 0.66 g/100ml

pH 3.44

COMPOSITION

94% Syrah

6% Viognier

VINIFICATION

YEAST

Lallemand Uvaferm 43

FERMENTATION

30% co-fermented with Viognier, 70% whole-cluster fermentation

TEMPERATURE

Two-night cold soak, then fermented to 85°F peak temperature

MACERATION

14 days on skins

MALOLACTIC

100% ML+ in barrels

MATURATION

TIME IN BARREL

18 months in neutral

French oak

BARREL TYPE

500-liter puncheons

COOPERS

Cadus

BOTTLING

ACIDITY

pH 3.60

TA 0.55 g/100ml

ALCOHOL

15.5% by volume

RESIDUAL SUGAR

0.05 g/100ml (dry)

PRODUCTION

169 cases

CELLARING

Richest fruit within the first 5 years; maturing tannins to 12 years of bottle age.

FOOD PAIRINGS

Delicious with pan-seared American Wagyu T-bone and blue cheese wedge salad.

