

2019 J. LOHR ESTATES

LOS OSOS

MERLOT

“The 2019 J. Lohr Estates Los Osos Merlot is medium-dark in color with a ruby hue. Varietal aromas of black plum, black currant, and violet are elevated by a light barrel signature of baking spices and toasted pastry. 14% Malbec in the blend contributes aromatic notes of pomegranate and hibiscus flower while bringing juiciness to the palate.”

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

VINTAGE

Rainfall totals were higher than average in 2019. We normally see slightly later budbreak in wet years, which delays the bloom, veraison, and harvest stages for the entire vintages. This worked to our advantage in 2019, as the summer heat spikes had subsided by the time we harvested our first blocks of Merlot on October 10th. Picking continued over a three-week period, ending on October 30th. This late and long harvest allowed us to capture the full range of this variety’s fruit expression while developing deep extractable color and supple, plush tannins. Whole-berry fermentation enhanced bright red-fruit character while simultaneously mitigating extraction of seed tannins.

VINEYARDS

Traditionally, we harvest our estate-grown Merlot grapes across a range of sugar ripeness. The early picks usually capture the classic varietal definition of Merlot, while the fruit harvested later adds depth and intensity to the wine. Clone and rootstock combinations, along with variations in soil, add complexity to our Los Osos Merlot, as does the introduction of Italian clones of Merlot. We grow our Merlot grapes in the moderately cool El Pomar district of Paso Robles, which is generally acknowledged to be the ideal area for this variety in the Paso Robles AVA. Planted on Nacimiento-Los Osos, Arbuckle-San Ysidro, and Arbuckle-Positas complex soils, these well-drained but relatively poor soils limit vine vigor and support wine quality.

FOOD PAIRINGS

This versatile wine pairs well with grilled sausage and veggie shish kabobs or creamy spinach and tomato tortellini.



COMPOSITION BLEND

85% Merlot 14% Malbec
1% Cabernet Sauvignon

ORIGIN

Paso Robles AVA, San Luis Obispo County, CA

CELLARING

Showing the most fruit upon release, with the potential to improve over the next five years.

HARVEST DATES

Harvested from October 10 to October 30, 2019

BRIX AT HARVEST

26.1° Brix avg

VINIFICATION

Fermentation: Whole-berry fermentation in stainless steel tanks

Malolactic: 100% malolactic

Maturation: 12 months in barrel with 17% new oak

Barrel type: American oak from Missouri forests, primarily light and medium-long toast with toasted heads

BOTTLING CHEMISTRIES

pH: 3.58

Total Acidity: 0.63 g/100ml

Alcohol: 13.9% by volume

Residual Sugar: 0.16 g/100ml

WINE LIST DESCRIPTION

A generous fraction of Malbec in the Merlot blend accentuates red fruit and violet notes.

CERTIFIED SUSTAINABLE

The Certified California Sustainable Winegrowing logo on the Los Osos back label attests that at least 85% of the grapes were grown on a certified sustainable vineyard and that the wine was produced in a certified sustainable winery.

