

2019 J. LOHR ESTATES

SOUTH RIDGE

SYRAH

“Varietal aromas of blueberry and black tea are accented by floral notes, bergamot, and lilac in the 2019 J. Lohr Estates South Ridge Syrah. The native spice and structure of this Northern Rhône cultivar is lengthened and lifted by the inclusion of Grenache, Viognier, and Mourvèdre.”

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

VINTAGE

Preseason rainfall was higher than normal in 2019. An additional inch of rain fell after budbreak that helped to fill out canopy growth prior to the onset of summer weather. We normally see budbreak a bit later in wet years, as was the case in 2019. This delays the phenological stages for the entire vintage, including bloom, veraison, and harvest. This worked to our advantage in 2019, as the summer heat spikes had subsided by the time we harvested our first block of Syrah on a mild, 83 degree day in the Estrella District. We rounded out the fruit, floral, and spice notes in this blend with the inclusion of Grenache, Viognier, and Mourvèdre.

VINEYARDS

The J. Lohr Estates South Ridge Syrah is grown on a combination of lime-laden and gravelly soils, which rein in Syrah's rangy growth potential. A third of this fruit was grown in the Adelaida district, which infuses the blend with aromatic white pepper and sandalwood notes. Another third is from blocks in the the warmer Estrella district, where Syrah flavors tend toward black tea and camphor. The balance is from our high elevation Beck Vineyard in the Creston sub-AVA, adding exceptionally dark color and blue fruit notes.

FOOD PAIRINGS

Pair with a slow-roasted pork shoulder and herbed potatoes. For simple, casual fare, try a classic BLT.

COMPOSITION BLEND

93% Syrah 3% Grenache Noir
2% Viognier 2% Mourvèdre

ORIGIN

Paso Robles AVA, San Luis Obispo County, CA

HARVEST DATES

Harvest began September 18th in the warmer Estrella District with our latest ripening blocks in the Adelaida District being picked at the end of October.

BRIX AT HARVEST

Brix 27.7°, total acidity 0.57 g/100ml, pH 3.53

CELLARING

Expect texture to improve over the first 2 years in the bottle, with the capacity to hold another 8 years or more.

VINIFICATION

Fermentation: Fermented in 20-ton stainless steel fermenters

Malolactic: 100% malolactic

Maturation: 12 months in oak barrels and puncheons

Barrel type: 13% new barrels from American and French origin

BOTTLING CHEMISTRIES

pH: 3.59

Total Acidity: 0.60 g/100ml

Alcohol: 13.9% by volume

Residual Sugar: 0.18 g/100ml (dry)

WINE LIST DESCRIPTION

Spicy Syrah with notes of blueberry, lilac, and a touch of floral on the finish.

CERTIFIED SUSTAINABLE

The Certified California Sustainable Winegrowing logo on the South Ridge 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.

