

TECHNICAL NOTES

APPELLATION: Adelaida District, Paso Robles

AVA, San Luis Obispo County, CA

COMPOSITION: 100% Grenache Blanc

HARVEST DATES: September 19 and

October 8, 2019

HARVEST PROCESS: Hand harvested in the early morning and whole cluster pressed to taste

HARVEST CHEMISTRIES: Average Brix 22.7°, total acidity 0.52 g/100ml, pH 3.39

VINIFICATION:

YEAST: VL2 and Frootzen

FERMENTATION: In barrel and poly tank for an average of 13 days

MATURATION: In acacia barrels and poly tank for 7 months

BOTTLING CHEMISTRIES:

PH: 3.21

TOTAL ACIDITY: 0.64 g/100ml

ALCOHOL: 13.4% by volume

RES. SUGAR: 0.10 g/100ml

CELLARING: Enjoyable now, and will age well through 2024.

CASES PRODUCED: 131 cases



2019 J. LOHR GESTURE GRENACHE BLANC

PASO ROBLES

VINTAGE

The spring of 2019 in western Paso Robles was cool compared with recent vintages. Minimal irrigation was applied during most of the growing season until the heat of early September. For this blend of Grenache Blanc, we harvested the block in two picks, to optimize flavor development due to different sun exposures on each side of the vine. Hand harvesting of the grapes took place on September 19th and October 8th, resulting in a refreshing, intriguing, and complex blend.

VINEYARD

The grapes for the *Gesture* Grenache Blanc are sourced from our Gean Vineyard in the Adelaida District of western Paso Robles. The Gean Vineyard, planted in 2010, is the western-most vineyard in the Paso Robles AVA. With a climate nearly identical to that of the Northern Rhône, combined with well-drained soils of calcareous shale and weathered sandstone, this vineyard's terroir is a perfect match for growing Grenache Blanc. The warm days with southern and western exposures on this hillside vineyard help to naturally develop ripe, lush

flavors, while the cool nights allow for hangtime, giving the wine power and depth.



Pale yellow in color, the 2019 J. Lohr Gesture Grenache Blanc offers aromas of apple blossom, daffodil, lemongrass, and Asian pear. These aromas are complemented by the elegant, balanced palate of ripe green apple, lemon zest, and a hint of white nectarine, with smooth minerality and a long, textured finish.

-Kristen Barnhisel, winemaker, white wines

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FOOD PAIRINGS

Enjoy as an aperitif with fromage blanc or gruyère, or with an entrée of Bouillabaisse or grilled halibut.

