

TECHNICAL NOTES

APPELLATION: Adelaida District, Paso Robles AVA, San Luis Obispo County, CA

COMPOSITION: 51% Roussanne, 37% Grenache Blanc, 12% Viognier

HARVEST DATES: September 19 - October 8, 2019

HARVEST PROCESS: Hand picked in the early morning, whole cluster pressed to taste

HARVEST CHEMISTRIES - ROUSSANNE:

Brix 24.0°, total acidity 0.46 g/100ml, pH 3.58

HARVEST CHEMISTRIES - GRENACHE BLANC:

Brix 21.9°, total acidity 0.55 g/100ml, pH 3.30

HARVEST CHEMISTRIES - VIOGNIER:

Brix 25.1°, total acidity 0.45 g/100ml, pH 3.86

VINIFICATION:

YEAST: Rhone 4600, VL2, and Frootzen

FERMENTATION: Cool fermentation in acacia barrels, puncheons, and poly tank for average of 12 days

MATURATION: 7 months in acacia barrels, puncheons, and poly tank

BOTTLING CHEMISTRIES:

рн: 3.39

TOTAL ACIDITY: 0.63 g/100ml

ALCOHOL: 14.1% by volume

RES. SUGAR: 0.15 g/100ml

CELLARING: This wine is enjoyable now and will age gracefully through 2025.

CASES PRODUCED: 158 cases



2019 J. LOHR *GESTURE* RVG

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. Roussanne and Grenache Blanc were harvested in multiple passes to ensure uniformity of ripeness. Harvest began on September 19th with the Grenache Blanc and continued for another 19 days with the other varietals until the last of the Viognier and Roussanne were picked. The resulting RVG is a blend of three specific wines chosen from several subtle picks.

VINEYARD

The grapes for the Gesture RVG are sourced from our Gean Vineyard in the Adelaida District of western Paso Robles. The Gean Vineyard, planted in 2010, is the westernmost 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 vineyards' terroir is a perfect match for growing Roussanne, Viognier, and 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.



WINEMAKER'S COMMENTS

The 2019 J. Lohr Gesture RVG presents youthful pale yellow and green hues. The delicate nose offers aromas of honeysuckle, Meyer lemon, ripe apple, and honeydew melon. These flavors expand on the palate with ripe white peach, tangerine, and a touch of minerality, with balanced texture and a long finish.

-Kristen Barnhisel, winemaker, white wines

FOOD PAIRINGS

Arugula salad with fennel and citrus vinaigrette, roasted halibut with lemon-tarragon butter sauce, toro sushi, or with soft cheeses such as herbed Boursin, chèvre, or havarti.

