

TECHNICAL NOTES

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

COMPOSITION: 100% Viognier

HARVEST DATES: September 23, 2019

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

HARVEST CHEMISTRIES: Average Brix 25.0°, total acidity 0.46 g/100ml, pH 3.86

VINIFICATION:

YEAST: Rhone 4600 and Frootzen

FERMENTATION: In puncheons and poly tanks for an average of 12 days

MATURATION: 7 months in acacia puncheons and poly tanks

BOTTLING CHEMISTRIES:

рн: 3.45

TOTAL ACIDITY: 0.65 g/100ml

ALCOHOL: 14.5% by volume

RES. SUGAR: 0.15 g/100ml

CELLARING: Enjoyable now and will age well through 2023.

CASES PRODUCED: 162 cases

J.LOHR VINEYARDS & WINES

2019 J. LOHR *GESTURE* VIOGNIER

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. We have many subtle differences in the two different sites where Viognier is grown in our Gean Vineyard; Block 14 to the north provides fruit with aromas of linalool, lychee, and Asian spice on its gravelly, weathered sandstone. The harvest for this blend took place on two different picks of that block on September 23rd. Maturity, which is so important for this varietal, was reached at 25.0 Brix while retaining excellent acidity.

VINEYARD

The grapes for the *Gesture* Viognier 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 Viognier. 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.

I.LOHR

Geslyre

PASO ROBLES

WINEMAKER'S COMMENTS

Pale yellow in color, the 2019 J. Lohr Gesture Viognier offers aromas of gardenia, honeysuckle, white peach, and Meyer lemon. These aromas are complemented by the rich, balanced palate of lemon custard, nectarine, ripe orange, and a long, textured finish. —Kristen Barnhisel, winemaker, white wines

FOOD PAIRINGS

Enjoy as an aperitif with Jarlsberg, manchego, or soft cheeses, or with an entrée of chicken curry with apricot, seared scallops, or saffron risotto.



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