

“ The 2019 Shotwell Vineyard Malbec is dark purple at its core, with energetic magenta hues that stain the glass when swirled. Initial dried cherry and hibiscus fragrances lead into fresh raspberry and blueberry aromas with hints of milk chocolate. The texture is plush, and contrasts with the lively raspberry and plum flavors that linger on the finish. ”

- Brenden Wood  
WINEMAKER, RED WINE

# 2019 J. LOHR

## SHOTWELL VINEYARD MALBEC

### Paso Robles

J. LOHR VINEYARD SERIES

#### VINEYARD

The J. Lohr Shotwell Vineyard is located in the El Pomar District of the Paso Robles AVA. The climate here is a moderate Region II on the Winkler heat accumulation scale, which characterizes it as a quite cool location for late-ripening red varieties. This tightly spaced cordon-trained, spur-pruned planting of Malbec clone 596 is laid out with an 8' by 4' vine spacing, and was planted in 2015 on a steep, north-facing slope of calcareous Linne-Calodo soil.

#### VINTAGE

The 2019 vintage benefited from above-average pre-season rainfall. This left us with a full soil-moisture profile as the vines woke from dormancy in April. Summer temperatures rose to normal for the region, with enough daytime heat to ripen the fruit, followed by cold nighttime temperatures which preserved flavors and acidity. We've coined the term "friendly blender" for our Paso Robles Malbec because its approachable, high-tone red fruit flavor and soft texture give it the ability to elevate the quality of so many other grape varieties. With this bottling, we are excited to let one of our favorite blocks of Malbec shine on its own. The J. Lohr Shotwell Vineyard Malbec has been aged in water-bent French oak barrels that have low oak aroma impact, allowing full expression of varietal character from our sustainably farmed vines.



#### HARVEST

DATES  
October 25th, 2019

PROCESS  
Hand-picked to half-ton bins

CHEMISTRIES  
Brix 27°  
TA 0.46 g/100ml  
pH 3.33

#### COMPOSITION

100% Malbec

#### VINIFICATION

YEAST  
Lallemand ICV-D254

FERMENTATION  
Open-top tank fermentation; twice-daily punch-downs

TEMPERATURE  
Peak fermentation at 85°F

MACERATION  
Six days on skins

MALOLACTIC  
100% malolactic fermentation in French oak barrels

#### MATURATION

TIME IN BARREL  
16 months

BARREL TYPE  
French oak barrels, 23% new wood

COOPERS  
Darguad et Jaegle and Marcel Cadet, water-bent medium toast

#### BOTTLING

ACIDITY  
pH 3.53  
TA 0.60 g/100ml

ALCOHOL  
15.5 % by volume

RESIDUAL SUGAR  
0.05 g/100ml (dry)

PRODUCTION 337  
337 cases

#### CELLARING

Expressive vibrant fruit within 5 years of vintage date, with the capacity to hold 10 years.

#### FOOD PAIRINGS

Enjoy with Argentine-style beef asado or try with a portobello mushroom sandwich.

