

“The 2020 J. Lohr Beck Vineyard Syrah shows classic peppery elements that this northern Rhône variety is known for. Elevated floral aromas from the inclusion of Viognier in the ferment lead to racy, blue fruit flavors up front. This Syrah finishes with a floral twist and an energetic edge.”

- Brenden Wood
RED WINEMAKER

2020 J. LOHR BECK VINEYARD SYRAH

Paso Robles Creston District

J. LOHR VINEYARD SERIES • WINERY EXCLUSIVE

VINEYARD

The J. Lohr Beck Vineyard is situated at 1,700 feet above sea level in the Creston District of Paso Robles, just 22 miles from the cool waters of Morro Bay and the Pacific Ocean. The soils at this unique hillside vineyard are composed of weathered sandstone and shale with minimal organic content, creating an ideal environment for low-vigor viticulture and high-quality wines. Syrah Noir was planted here in 2000 on loose spacing, to provide each vine ample root volume upon which to draw nutrients from the shale. Farming is focused on pruning and thinning to balance the crop load to the low-vigor nature of the site.

VINTAGE

Overall, precipitation for the 2020 season in Paso Robles was on par with its 25-year historical average. Springtime enjoyed temperate daytime temperatures, which allowed vines to have good flower bloom, healthy canopy growth, and modest fruit set (after two previous years of above average crop loads). Late August and September saw record heat waves; fortunately, the protective canopies and moderate fruit load allowed the vines to withstand the heat with little desiccation. The 2020 J. Lohr Beck Vineyard Syrah was hand-picked on September 25th, 2020. A portion of the Syrah was co-fermented in a small open-top tank with aromatic Viognier grapes also grown on the ranch. Viewed from the tank top, co-fermentation of the white and black grapes together creates a unique “salt and pepper” look with exhilarating spice and floral aromatics. Elevation was 16 months in neutral French oak barrels to preserve these racy fruit aromas with the least possible oak impact.



HARVEST

DATES
September 25th, 2020

PROCESS
Hand-picked

CHEMISTRIES
Brix 27.4°
TA 0.69 g/100ml
pH 3.31

COMPOSITION

91% Syrah
9% Viognier

VINIFICATION

YEAST
Zymaflore Xpure

FERMENTATION
Co-fermented with
Viognier

TEMPERATURE
Two night cold soak, then
fermented to 85°F peak
temperature

MACERATION
8 days on skins in total

MALOLACTIC
100% ML in barrels

MATURATION

TIME IN BARREL
16 months in neutral
French oak barrels

BARREL TYPE
60-gallon French oak
cooperage

COOPERS
Demptos

BOTTLING

ACIDITY
pH 3.53
TA 0.67 g/100ml

ALCOHOL
15.5% by volume

RESIDUAL SUGAR
0.10 g/100ml (dry)

PRODUCTION
250 Cases

CELLARING

Richest fruit within the first 5 years; maturing tannins to 12 years of bottle age.

FOOD PAIRINGS

Try with pan-seared American Wagyu t-bone steak and a blue cheese wedge salad.

