

"This 2020 vintage of J. Lohr Gesture Mourvèdre displays aromas of red berries and ripe black cherry, accented with earthy notes and dried herbs. The palate has a juicy red berry core and smooth, evolved tannins. Black pepper and fresh raspberry linger on the finish."

-Brenden Wood, Red Winemaker and Steve Peck, VP, Winemaking

2020 J. LOHR *GESTURE* MOURVÈDRE

PASO ROBLES ADELAIDA DISTRICT

VINEYARD & VINTAGE

The J. Lohr Gesture Mourvèdre is a blend of two prized estate plantings at separate unique sites within the Adelaida District of Paso Robles. Two-thirds of the blend comes from our J. Lohr Rain Catcher Vineyard (formerly Gean). Mourvèdre grown here brings energy, freshness, and racy red berry flavors to the mix. One-third of the final blend comes from plantings at our J. Lohr Stairway Vineyard (formerly McCornack). Mourvèdre from this rugged, chalky site provides exquisite dark berry aromatics and depth.

Overall, precipitation for the 2020 season in Paso Robles was on par with its 25-year historical average. The spring saw temperate daytime temperatures which allowed the 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 in California; fortunately, good canopies along with the moderate fruit loads allowed the vines to withstand the heat with little desiccation.

Our Mourvèdre was hand-picked from the challenging, gravelly slopes of our Adelaida District plantings. Whole berries were sorted and then cold-soaked for three days prior to fermentation in small, 6-ton open top fermenters. The 2020 J. Lohr *Gesture* Mourvèdre was aged for 16 months on light lees in neutral 500-liter oak puncheons to retain purity of fruit expression.

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

COMPOSITION: 100% Mourvèdre

MATURATION: 16 months in puncheons on light lees

CHEMISTRIES: 26.2 Brix, 3.54 pH, 0.49 g/100ml TA

PRODUCTION: 255 Cases

FOOD PAIRING & CELLARING

This wine is excellent with many of the specialties of southwestern France and Catalonia, such as pork roast or a platter of prosciutto tapas, Marcona almonds, fresh figs, and aged cheeses.





NOTES

TECHNICAL